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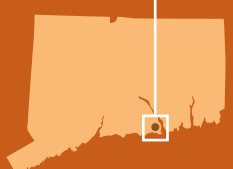

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UConn physicist Ron Mallett's groundbreaking experiments with time travel were borne out of personal tragedy.

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Some believe that we live in the most haunted state in the nation—here are some of our favorite ghost stories, legends and tales of things that go bump in the night.

Don't make Annabelle mad. You wouldn't like her when she's mad.

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Cover: Pumpkin carving by Maniac Pumpkin Carvers, Brooklyn, N.Y.; image by Arnold Gold.

This page: (top) Annabelle, the haunted doll; photo courtesy of The Warrens Occult Museum. (above) Smokedown Farm, Sharon.

CONNECTICUT MAGAZINE
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A small sample of the 100s of re-purposed and refinished antiques featuring hand carved wooden corbels and painted dowry chest.

A Talent For Finding Hidden Beauty

(Before) Ross standing beside antique doors from India prior to being re-purposed.

United House Wrecking, recently recognized as a state of CT tourist attraction, has been known for over 60 years as New England's premiere source for the unique and the unusual.

Now they are bringing their vision abroad. Taking hand selected treasures from around the globe and re-purposing them.

The Lodato family at United House Wrecking has been "pickers" for over 60 years spanning 3 generations. Most recently they've taken their talents far beyond their iconic store in Stamford to uncover the hidden beauty in antiques and architectural items from across the globe. The hunt is just as exciting as the process of re-purposing these pieces for today's homes.

"It certainly takes a selective eye" says Ross Lodato co-owner of UHW about finding the right items to revitalize and re-purpose. "Its long hours, and a lot of hard work, but its rewarding when you see the finished product!"

You'll find these one-of-a-kind re-purposed antiques mixed in with their selection of both new and estate items, upholstered furniture, decorative accessories, and more, in their 43,000 square foot Stamford showroom.

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Halloween Treats

As you can see from the cover of this magazine, this issue features the ghosts, spirits and other otherworldly entities of Connecticut, which makes sense seeing that the state often comes up in discussions about the allegedly most haunted spots in the nation. Given that Connecticut was one of the first places settled in the New World and thus, has a long history and some of the oldest dwellings and legends in U.S., it's not surprising that it's become a fertile ground for tales of the paranormal.

I've always enjoyed ghost stories and tales of the unexplained. About five years ago, independent of this magazine I started a website with my friends Kate and Steve Frank called Damned Connecticut, where we have chronicled "everything weird, unusual and unexplained" in the state including odd places, old legends, roadside curiosities and, of course, supposedly haunted locales. Many of the tales that you will read in this issue are adapted from stories originally posted there, so if you enjoy this kind of stuff as much as we do, please feel free to visit damnedct.com as there's way more there than can fit into this magazine.

Speaking of fitting stories into this magazine, there are plenty of other stories that have nothing to do with ghosts and, although they may be a bit more mundane, are still compelling. On page 24, you'll find "About Time," Erik Ofgang's profile of University of Connecticut professor and physicist Ronald Mallett, who has spent the better part of his career searching for the key to time travel. What makes Mallett's story even more poignant is that his efforts have been fueled by a personal tragedy, a life-changing event with which many of us can relate.

Also in this issue is Kate Hartman's colorful study of artist Scott Williams (page 37), who specializes in painting unique wall coverings, murals, replica frescoes and other original decorative works in homes and businesses. His goal often is to create something that's so amazing that no one even notices that it's a work of art—and by the images that accompany this story, you'll see that he succeeds more often than not.

This issue also contains stories about the infamous Milgram experiment at Yale, how Stamford and the state's financial services sector are holding up after recent setbacks and the tale of the wicked witch of Monroe. And of course, there are the usual monthly previews and reviews, articles about things to do, places to eat and so much more that you've come to expect every time you pick up this magazine.

So think of the issue as your Halloween goodie bag—filled with all sorts of sweet things to read over a mug of warm cider and beside a crackling fire. Now reach in, pick out something and enjoy!

Happy Halloween!

Ray Bendici
rbendici@connecticutmag.com

Corrections

In the "Best of Connecticut" roundup [September 2015], we inadvertently left out a group of winners:

- **Best Med Spa**—Esana Med Spa, New Haven, (203) 794-7085, *esanamedspa.com*
- **Best Day Spa**—Delamar Spa, Greenwich, (203) 661-9800, *delamargreenwich.com*
- **Best Overnight Spa**—The Spa at Norwich Inn, Norwich, (860) 886-2401, *thespaatnorwichinn.com*

You can read full descriptions of the winners at *connecticutmag.com/Connecticut-Magazine/September-2015/Best-of-Connecticut-2015/Spas/*.

Also, in "Bridge Work" (page 12) we misspelled the name of bridge builder Arnold Graton.

We deeply regret the errors.

Answers To Your Home Decorating Questions

Diane Keller,
Interior Designer at United House Wrecking

Q. *Is it OK to mix antique and contemporary furniture?*

A. YES! This is source of anxiety for many people, but shouldn't be! Filling a room with historically identical pieces creates a museum like experience. I like to design a room as if I were writing an epic script which will ultimately become some great movie! Antiques often tell a story and deserve attention as the "superstars" in a room. Let the comfortable, contemporary pieces be the "supporting actors". Lastly our "extras" are utilitarian. Fillers that blend the cast of design elements while allowing your eyes to feel satisfied with the environment in its entirety.

Q. *We fell in love with this bright red antique cabinet. How can we design around it? Its just SO red!*

A. A bold, colorful piece can be toned down by adding other strong design elements. Try adding lamps and art which share the same color to marry the finishes in a more "blended" nature. Invite people's eyes to see the bold detail as something that occurs more than once, thereby sharing the attention. -Diane Keller

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For more information, see page 78

Taking Stock

DESPITE SOME RECENT HITS, STAMFORD—AND THE STATE'S FINANCIAL SECTOR—REMAIN STRONG.

ZOONAR RF/THINKSTOCK

Over the summer, a *New York Times* article ran with the headline "In Connecticut, the Twilight of a Trading Hub." In the piece, Stamford is depicted as a financial industry boomtown gone bust. The author, Nathaniel Popper, discusses the closing of Morton's Steakhouse, a high-end restaurant catering to traders who suffered after layoffs at UBS and RBS, both international banking giants with a robust but rapidly declining presence in the city. Illustrating the story was an image of an empty parking garage near the train station. Although Popper acknowledges Stamford's economy has shown "remarkable resilience," the overall impression given is that the Belle Époque of Stamford's financial industry heyday has ended and the Connecticut city, like Detroit, is now a fading relic of better economic days.

The problem, say several local economic experts, is the data doesn't reflect this vision of the city.

"He presented it as shrinking and declining and that's not what the numbers show," says Joseph McGee, head of public policy at the Business Council of Fairfield County. "When you read that article you'd think that Stamford is no longer a banking center, but the base of financial services has grown over the last 20 years here and continues to grow."

According to data released by the state's Department of Labor, in 2000 the Stamford area had 33,828 employees in the finance and insurance industry; in the first quarter of 2014 (the most recent numbers available) there were 34,508 employees. During that time period, total annual wages within the area's financial industry have risen by more than $700 million, from just over $5 billion to more than $5.9 billion, and the industry has remained pretty much steady at 7.5 percent of the Stamford area's economic base.

In a way, Stamford is a microcosm for Connecticut, a state that despite dips—including the recent turmoil on Wall Street and other rough patches over the past seven years—has maintained its standing as one of the world's major financial centers. It remains the home base of many of the biggest hedge funds and trading groups.

About 300 funds call Connecticut home, most located within Fairfield County and the Stamford and Greenwich areas. The state manages approximately $350 billion in assets, which makes it No. 2 in the U.S., second only to New York. On a global scale, it's third, trailing London in addition to New York. Bridgewater Associates, the world's largest hedge fund with $169 billion in investments, is headquartered in Westport.

The hedge fund industry first began building its presence in Connecticut about 20 years ago, and helped fuel the state's financial industry, bringing Wall Street culture and money to places like Stamford and Greenwich. "I think the initial attraction was a lot of financial people, a lot of Wall Street people, they happen to live out here," says Bruce McGuire, founder and president of the Connecticut Hedge Fund Association. "If I'm no longer working at one of the big New York investment houses and I'm going to set up my own firm, why don't I do it on Main Street in my home town? We happen to live in a beautiful state with great schools and, in the case of Fairfield County, you still have access to the financial capital of the world [New York City]."

McGuire's association has more than 6,000 individual members who work for hedge funds or in related fields. He says the industry has strength in numbers in Connecticut. "When you have an industry cluster like they have in Silicon Valley, it tends to have this gravitational pull to it," he says.

In fact, China recently made headlines with its efforts to create a version of Greenwich with a new development called the Yuhuang Shannan Fund Town, about an hour from the country's economic hub in Shanghai. Planners are modeling physical attributes of the development on the Connecticut city and hope it will enjoy the same relationship with Shanghai that Greenwich has with Wall Street.

Despite this global standing Connecticut enjoys in the financial world, McGuire says the state should not take the industry for granted as other states including Florida—touting its beautiful weather and lack of state income tax—have begun to actively woo hedge funds. "The legislature doesn't really understand why this industry is here and how portable it is," he

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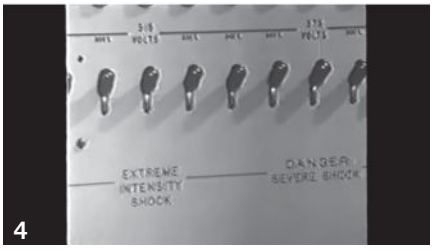

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(1) In the 1962 Obedience Experiment, two people who answered the ad in the *New Haven Register* are assigned the roles of "Teacher" and "Learner" in a random drawing. (2) Unbeknownst to the true volunteer, the person assigned the "Learner" role, Jim McDonough, was part of the experiment team. (3) The volunteer watched as McDonough was hooked up to the electric shock machine and overheard as he expressed concerns to the experimenter that the shocks may exacerbate his recently diagnosed heart trouble. (4) The Teacher was then shown how to operate the machine switches and told to deliver shocks to the Learner in increasing voltages when the Learner failed to match predetermined word pairs correctly. (5) In a demonstration of what the Learner would experience, the experimenter gave the Teacher a 45v shock, which the Teacher said felt like 75v. As the experiment progressed, McDonough would give wrong answers and then play a prerecorded response when given a shock. (6) At 150v, the response indicated that McDonough was having heart trouble, at which point some Teachers refused to continue.

Revisiting the Original 'Experimenter'

A NEW FILM EXAMINES THE SEMINAL MILGRAM OBEDIENCE EXPERIMENT AT YALE.

Jim McDonough was an everyman.

"He wasn't particularly good looking, and he wasn't ugly," says his son, Bob McDonough, who lives in Clinton. But he was "very friendly and likeable," making what happened to him all the more chilling.

In 1961 and 1962, in the basement of Linsly-Chittenden Hall at Yale University in New Haven, he was electrocuted by regular people again and again and again.

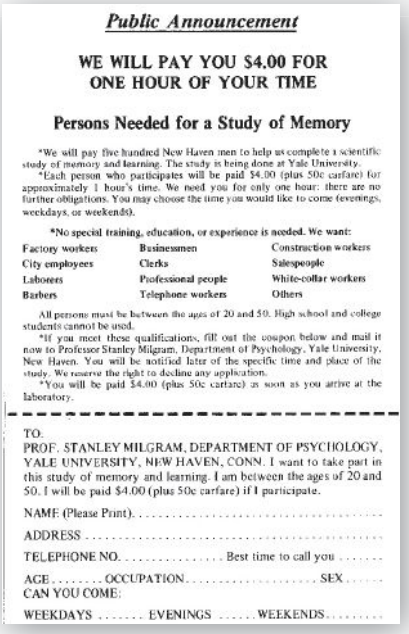
Or at least that's what it seemed like.

McDonough, the head auditor at a railroad company, played the role of the victim in the famous/infamous Milgram Obedience Experiment. In the experiment, volunteers, who responded to an ad placed in the *New Haven Register*, were told to give increasingly intense electric shocks to another person whenever he got a question wrong on a memory test; 65 percent of participants in the initial version of the experiment gave what they thought was the maximum shock—450 volts of electricity—despite the other person's anguished cries for help. Of course in reality, McDonough was never shocked and his screams were scripted and prerecorded.

Stanley Milgram, an assistant professor at Yale who designed the experiment, believed it showed the human propensity to obey authority and used it to explain how the Nazis were able to convince soldiers to exterminate millions of Jews.

Milgram's work in Connecticut is at the heart of a new film, *Experimenter*, starring Peter Sarsgaard as Milgram and Winona Ryder as his wife, Sasha Menkin. It will be released in theaters and video on demand Oct. 16. In the film, actor/comedian Jim Gaffigan plays Jim McDonough, and Bob McDonough makes a brief cameo as a participant in one of Milgram's later experiments.

Michael Almereyda, the film's writer and director, says you don't have to look very far to see that Milgram's concerns are still relevant today. "When the results indicated that most people obeyed the commands of a lab-coated experimenter rather than the screams of a man in the next room, Milgram revealed a troubling truth about our capacity to inflict pain, to override conscience if and when a situation seems to require it," says the director. "This 'suspension of moral values,' as Milgram put it, has far-reaching implications. It helps us understand the way terrible violence can be unleashed when people tell themselves they're just following orders, abiding by the rules. Milgram was trying to come to terms with the Holocaust, but the obedience experiments anticipate the torture and abuse at Abu Ghraib, and shed light on the more recent wave of police violence throughout the U.S."



Public Announcement

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Laborers	Professional people	White-collar workers
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All persons must be between the ages of 20 and 50. High school and college students cannot be used.

*If you meet these qualifications, fill out the coupon below and mail it now to Professor Stanley Milgram, Department of Psychology, Yale University, New Haven. You will be notified later of the specific time and place of the study. We reserve the right to decline any application.

*You will be paid $4.00 (plus 50c carfare) as soon as you arrive at the laboratory.

TO:
PROF. STANLEY MILGRAM, DEPARTMENT OF PSYCHOLOGY, YALE UNIVERSITY, NEW HAVEN, CONN. I want to take part in this study of memory and learning. I am between the ages of 20 and 50. I will be paid $4.00 (plus 50c carfare) if I participate.

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Milgram's experiment is not without critics. Gina Perry, an Australian psychologist and author of *Behind the Shock Machine,* charges it was unethical. She says Milgram did not properly debrief participants afterward and many of them never realized they were not delivering electrical jolts to McDonough.

She also believes the number of participants who delivered the maximum shock has been exaggerated. "The 65 percent figure comes from Milgram's first journal article, which received a huge amount of media attention and hit the headlines," she says. Subsequent experiments, in some cases, had higher rates of disobedience; though many still delivered the maximum shock. Across all 24 variations of the experiment, Perry found about 40 percent of the 780 people who participated continued to obey the experimenter.

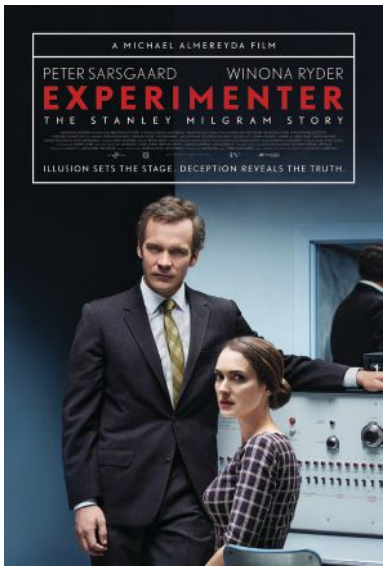
Perhaps more importantly, Perry says some

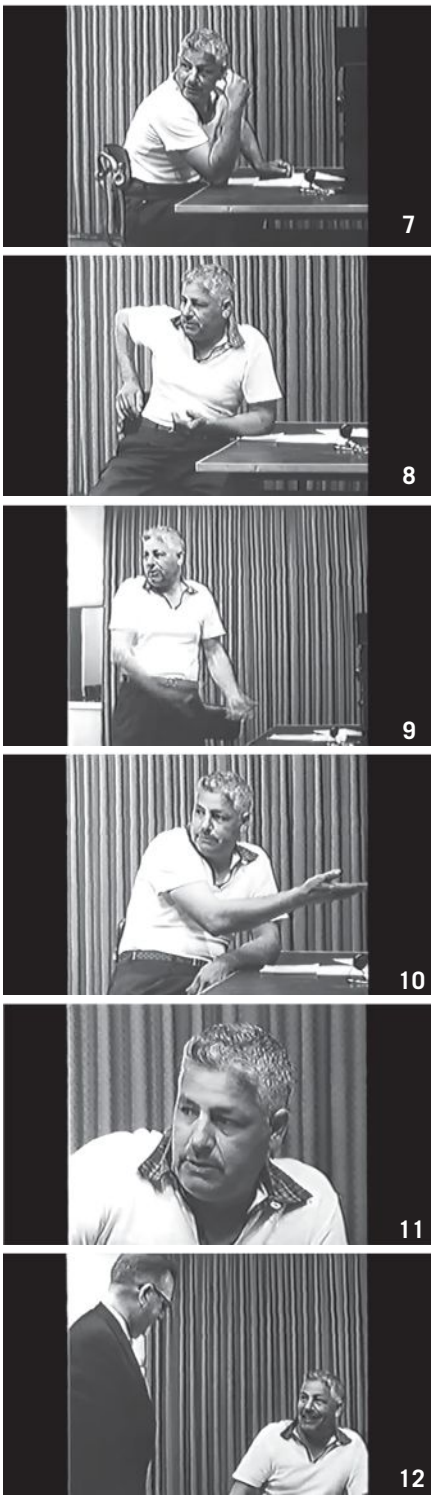
of the participants knew, or strongly believed, the whole thing was staged. "I found in my archival research that many subjects had expressed their suspicions that the experiment was a setup," she says. "Milgram and others have always dismissed such claims as the kind of thing people say afterward to make themselves feel better about what they've done, a form of denial. But I found that many subjects wrote to or phoned Milgram afterward with very specific feedback about what had made them suspicious." These suspicions included claims that McDonough's cries for help seemed like they were coming from a speaker in the ceiling and were prerecorded, and questions about why the experimenter was watching them instead of McDonough.

Despite these potential issues, similar experiments conducted by other researchers—including psychologist Jerry Burger, who published his findings in the *American Psychologist Journal* in 2009—netted similar results to what Milgram obtained.

"For me, there's an underlying integrity to the obedience experiments—an integrity rooted in the questions Milgram was asking, and in the conclusions he drew from his results," Almereyda says. "I think my movie shows Milgram to be complicated, and even imperfect, but my main intention was to celebrate this man and the abiding value of his work."

Jim McDonough died of a heart attack less than three years after the experiment. Bob McDonough, Jim's youngest son, is a conductor with Metro-North who also writes a popular blog called "Derailed." He still feels sorry for the experiment participants. "Some people who thought they were shocking my father realized they were capable of great cruelty and it bothered them for the rest of their lives," he says. But, despite this toll on participants it "did a great service to mankind. People are still saying, 'I'm not responsible, I'm just following orders,' which shows what an important experiment it was, so I am proud that my father was involved." | E.O. |





(7) For this Teacher, McDonough's claim of heart trouble at 150v raised concerns, but he continued asking questions at the experimenter's urging. (8) At 180v, with McDonough in apparent distress, the anxious Teacher was persuaded to continue after being told that he would not be held responsible for any harm that befell the Learner. By 375v, the Learner stopped answering questions or responding to the shocks entirely. (9) Visibly upset and demanding that someone check on the Learner, the Teacher was once again urged to continue by the experimenter with reassurances that he would not be held accountable. (10) At 450v, the highest voltage, the horrified Teacher was asked to continue delivering the same shock for wrong answers even though the Learner had long stopped responding. (11) At the end of the experiment, the Teacher was asked why he didn't stop if he felt that the Learner was in danger. He responded "He [the experimenter] wouldn't let me! I wanted to stop!" When asked if there was anything the Learner could have said that would have made him stop, he answered no. (12) McDonough then returned to show the Teacher that he had not been harmed.

| first | taking stock CONTINUED FROM PAGE 7

says. He notes, from a tax perspective "Connecticut is not as attractive as it has been, but it's still more attractive than New York."

The *New York Times* article about Stamford pointed to the dramatic job cuts at two of the city's biggest finance powerhouses, RBS and UBS. In August, RBS announced it would cut 50 more Connecticut jobs by this month; the company has cut 185 Stamford jobs this year and is down to less than 1,500 jobs from 2,400 in 2013. UBS reached a lease deal in the RBS building in Stamford at 600 Washington Boulevard after vacating its longtime offices across the street. The number of UBS employees in Stamford fell to 2,000 last year, from 4,400 before the financial crisis.

But the decline of these two banks does not tell the story of the Stamford economy, local analysts say. "Even though there has been job loss within the largest name banks that we have here, other banks and other companies have actually been increasing here," says Thomas Madden, Stamford's director of economic development. "Traders who used to be at UBS and RBS have started up hedge funds here in Stamford and they've taken up quite a bit of office space as well."

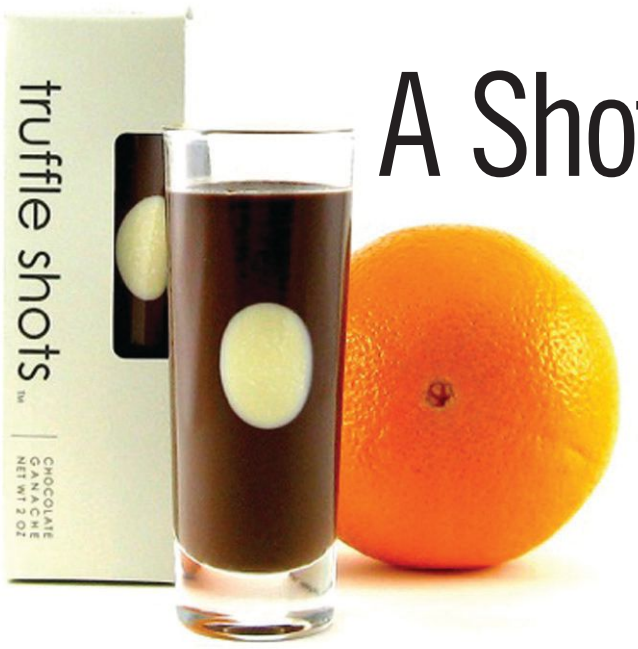
That doesn't mean Stamford will live and die with the financial industry. "We've been working very hard over the past eight years to make sure that we diversify ourselves and we're not just a one mill town," Madden says. "Yes, we've got these great buildings along I-95 that have the names of UBS and RBS on them, but that's just a small story within Stamford."

Beyond the financial industry, the city has a large corporate sector including the headquarters of the KAYAK travel search company and Starwood Hotels and Resorts Worldwide. Deloitte also has a large presence and the city has become a hub for various media outlets and entertainment companies like the WWE and "The Jerry Springer Show."

Madden says the city has worked to attract highly skilled young professionals who can work and live in the city, noting Stamford has over $6 billion dollars worth of ongoing development, and is one of the country's leading developers of residential apartments—with 7,600 new units in the works, it trails only Brooklyn and Queens, N.Y., in that department.

Though a relatively small percentage of the Stamford workforce, the financial industry brings in large amounts of revenue. The average financial worker earns $274,000 a year, up from $205,000 in 2000, and significantly beyond the $60,000 average wage a worker in the healthcare industry earns. "It is only seven-and-a-half percent of our base," McGee says, "but it's a very important sector to us because it is well compensated."

It's also a sector that despite economic prophets of doom, is still strong across the rest of the state. | E.O. |



A Shot of Sweet Success

ESSEX-BASED TRUFFLE SHOTS IS TAKING ITS BEST SHOT ON THE INTERNATIONAL STAGE

Sweet indulgence served up in a shot glass.

That's what the Essex-based chocolatier Truffle Shots has been delivering to sugar enthusiasts for the last five years—and now to the discerning palates of the judges in the 2015 International Chocolate Awards in October.

Three truffles by the family-run chocolate company received awards at the 2015 Americas Competition, which was held in Hoboken, N.J., April 26-30. Within the "Ganaches, Palets, Ganache Pralines and Truffles" category, the company's Signature Dark flavor took home bronze, the Tellicherry Cardamom flavor won bronze and the Caramel Buerre Noisette flavor earned silver.

It was an unusual journey to the awards, which really began five years ago when owner Sherri Athay and her daughter Lauren started experimenting with making truffles in their Essex home. It was genuine curiosity that inspired the pair to make their own chocolates.

"I had this idea for floral-flavored truffles," explains Athay. "I took two recreational classes, one in Stamford and the other in New York City."

Athay had learned the skill, but when it came to eating her sweet treats, she and her daughter would crack open the hard chocolate exterior in order to get to the silky ganache center of each truffle, leaving the shells behind.

"We loved the middle the most," muses Athay, who was running an ice cream shop in Essex at the time. "We thought there must be a better way to get to the middle. Then one day we saw these shot glasses and my daughter said, 'Wouldn't they be beautiful with chocolate in them?'"

That's all it took and Athay says the name Truffle Shots came to her instantly. They trademarked it and purchased all of the URLs they could find. A business plan was quickly written and they began the long and arduous patent process, which is still ongoing.

The mother-and-daughter team began experimenting with flavors—their signature dark Truffle Shot was an early success along with mint, orange and caramel. They began giving their unique chocolate treats away as gifts, which began a word-of-mouth train that has grown into a full-fledged business. People started putting in orders and things were going well enough that they built a commercial kitchen in their former laundry room to support the business.

Three years ago, Truffle Shots moved into a white storefront right off Essex's Main Street. The showroom is modern and sleek with a glass display case that houses the six to eight flavors made fresh regularly.

The company includes more than 30 flavors on the menu, but all aren't available every day. Some are seasonal and others are by request only. Make a request to the owners or order off the website and you can get your hands on any flavor combination—or you can pay to have Athay create your own unique flavor, which she then promises not to sell to anyone else for an entire year.

Truffle Shots are made with only the freshest and best ingredients, and there are absolutely no preservatives. That gives each shot a relatively short shelf life—five days if not refrigerated, a few more days if refrigerated, and about a month if frozen. Athay is working on extending that short shelf life, but she won't do it by sacrificing the superiority of the product. She goes as far as handcrafting each filling (with the exception of her peanut butter) using low-sugar, low-salt ingredients without any additives. The chocolate ganache is made with only chocolate, cream, sugar and butter—how much simpler could it be?

The result is an unbelievably rich and smooth ganache accented by potent flavorings served in a two-ounce shot glass. The Caramel Buerre Noisette, which is Athay's personal favorite, is the perfect balance of sweet and salty courtesy of the sea salt tucked discreetly into the filling. The Peanut Butter shot melts in your mouth with a flavorful, yet not overpowering peanut taste. It's all about balance with Truffle Shots, and Athay and her husband Larry, who both work full-time for the business, take great pains to perfect

every aspect of the recipe and the company. Each shot retails for $9.50.

It was the urging of a customer, a judge in the 2015 Americas Competition, which inspired Athay to enter Truffle Shots into the competition.

"She said, 'You have to enter,' but it was only two weeks until the deadline," Athay remembers. "I told her we don't know what we're doing but she said, 'No, you have a chance.'"

The family set to work creating seven new flavors for the competition. They entered 10 flavors in all. With the shots' short shelf life, they had to make all of the truffles—520 in all—the night before the competition and then drive them to New Jersey. It was a whirlwind experience that fortunately has turned out positively for Truffle Shots.

"I am our biggest critic," admits Athay. "I think we can improve and I really want it to be the best. I'll take any feedback. That was my main impetus for entering the competition. They promised to give feedback."

Which they did, and Athay says it was largely positive. Chocolate, just like any food, is a personal preference, so some judges loved the flavor balance while others didn't. The one thing they did take away though, is that they're on to something.

They will take three flavors to London for the 2015 International Chocolate Awards on October 12-18. Athay and her husband say they have no idea what to expect when they pit their creations against chocolatiers from Europe, but they're interested to find out how they measure up.

In the future, the couple is toying with the idea of relocating in Essex or even opening small storefronts in Boston and New York City, while continuing to make the shots in their quaint Connecticut town.

"I never get tired of seeing people try it and enjoy it," says Athay. "It's an indulgence."

Visit truffleshots.com for more information and to order Truffle Shots for yourself. | K.H. |

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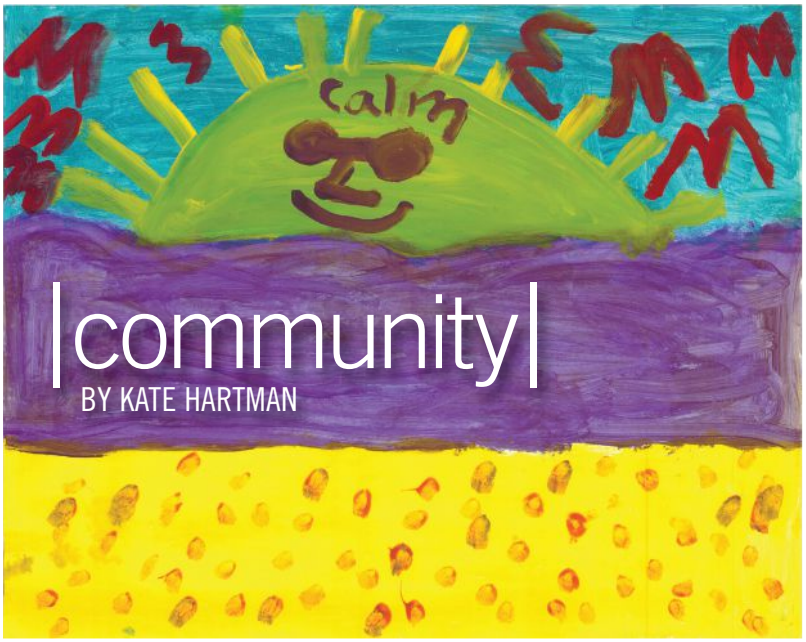

community

BY KATE HARTMAN

(*Clockwise from top left*): Student artwork (group ages 6-9); Judith Ortiz and foster kids whom she adopted; the Bridgeport Campus.

THE ORGANIZATION: Boys & Girls Village

THE STORY: Mental health issues have been a hot-button topic over the past few years, cropping up when tragedy strikes and quickly fading from public discourse when the most recent wave dies down. But there are organizations like the not-for-profit Boys & Girls Village that are on the front lines, dealing with and assisting youth in need every day, whether the public takes notice or not.

The Boys & Girls Village, which has facilities in Milford and Bridgeport, was founded in 1942 by Sheriff Edward Slavin and Daniel J. Adley as a "work farm for first-offenders." The model has changed over the years. Today, efforts are divided between providing behavioral health and educational programs and permancy planning for at-risk youth.

"In some ways it's carried through the same mission and philosophy and concept it started with 75 years ago, yet it's dramatically different in sophistication," explains President and CEO Dr. Steven Kant. "When kids have significant difficulty, [what] is the best way for them to get treatment? Kids should get treatment in their community as close to home as possible. We want young people to develop those ties."

The organization focuses on at-risk youth up to age 18. Almost all of the children being assisted are on some form of state assistance, such as Medicaid, or are involved with the Connecticut Department of Children and Families, and have often experienced trauma, abuse or neglect.

"Any child, even with a significant behavioral health component, needs family or caring adults. They need a quality education and they need to achieve emotional stability," says Kant. "We have woven those strands together."

The staff, which has grown to about 215 child psychiatrists, social workers, nurses and other trained professionals, works intimately with the kids and their families.

"We have 350 kids in care on any given day and we see around 750 kids per year," says Kant. "We always say multiply that by five or seven to say how many lives we've touched, including the family."

Each child's care experience with the Boys & Girls Village is highly personal due to the wide variety of programs, including outpatient clinical services, intensive in-home child and adolescent psychiatric services, day treatment services, therapeutic foster care and adoption services.

The organization also operates a 16-bed hospital alternative and a 12-bed residential treatment facility called Safe Haven, which is for boys between the ages of 11 and 15 with problem sexual behavior. The private, special education Charles F. Hayden School assists students from ages 5 to 18 with a student-teacher ratio of 4:1.

"We would like to add a wing to the school for 11th and 12th grade," says Kant. "To do this kind of programming, you need sophisticated infrastructure. We don't have any more space on the grounds [for] staff and children."

Kant also sees the potential for a special education vocational school for young adults ages 18 to 21 that would help satisfy the "pressing need" of transitioning kids from the organization's services into adulthood.

Boys & Girls Village has undergone major growth in the past several years, expanding programs and staff to meet the ever-increasing need for mental health services. The organization survives through three sources of funding—municipalities with special education budgets, health insurance and grants from the Department of Children and Families. They also receive some monies from fundraising. But like many other organizations, "we're outstripping our financial limitations," says Kant.

"[It can be] hard to explain the difficulties these kids have and the level of sophisticated care we provide here," he adds. "We want people to know what we do, but we go to great lengths to protect their privacy.

"Unlike adults, it's not about curing a kid. It's about getting them back on a growing path," he continues. "What does that child need? How do you keep them moving forward?"

bgvillage.org

If you have an organization with an event that you'd like us to consider for the Community page, please send the details to khartman@connecticutmag.com.

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WELCOME TO THE NEW BRIDGEPORT HOSPITAL. bridgeporthospital.org

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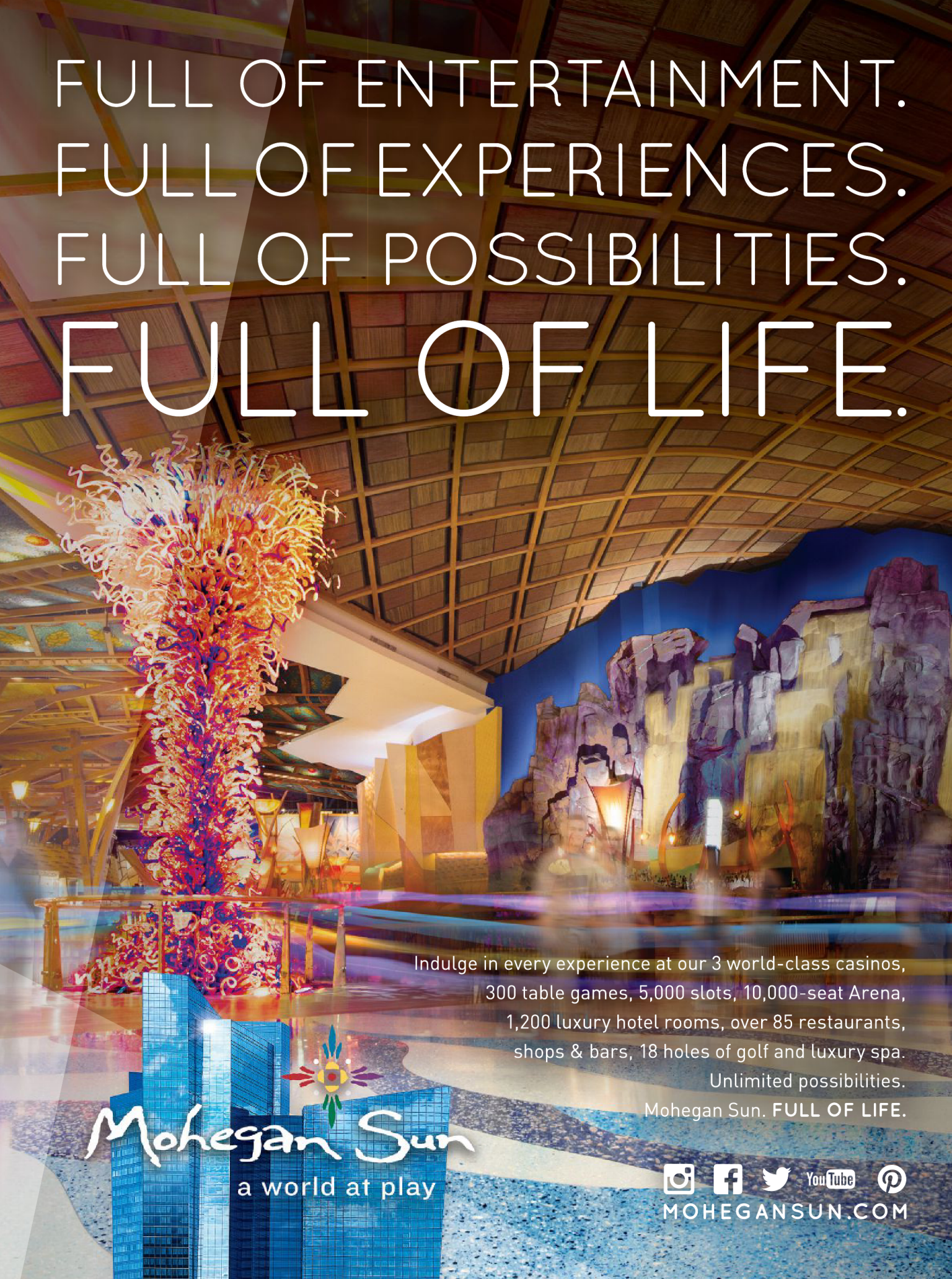
For more information, see page 78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Fall in Love with Mystic Country

by Michelle Bodak Acri

Take a deep breath. The sky is a true blue and the sun still bright, but there's also frost on the pumpkin and the crisp scent of logs on the fire, thick sweaters to cozy into, warm hands to hold, and, of course, all around us the crimsons and yellows, burnt umber and orange that bring the landscape to spectacular life this time of year. Indeed, it's fall, glorious fall, here in Mystic Country, a season in which it's easy to fall in love—whether for the first time or all over again. Why not come join us? We'll throw another log on the fire.

PHOTO BY MICHAEL MELFORD; COURTESY OF MYSTIC COUNTRY, CONNECTICUT

It's a long story…

Ships, Clocks & Stars: The Quest for Longitude, on display at **Mystic Seaport** through March 28, 2016, was produced by the National Maritime Museum in London to celebrate the 300th anniversary of the British Longitude Act of 1714. The historic act offered a huge prize to anyone who came up with a practical way to determine longitude at sea, but despite the tempting incentive, the problem proved so difficult it took five decades to solve. (Where's Google when you need it?) The award-winning exhibition tells the story of the clockmakers, astronomers, naval officers and others who pursued the long "quest for longitude" to ultimate success; many of the exhibit's historic artifacts from the collection of the National Maritime Museum have never before been displayed outside the U.K.

Need a little warming up? Check out Mystic Seaport Chowder Days over Columbus Day weekend, Oct. 10-12. Chowders and bisques, apple fritters, berry pie, mulled cider and other seasonal treats are on the menu, and special activities include live music, horse-and-carriage rides, games, a scarecrow activity, face-painting and arts and crafts. (Regular admission applies; food tickets and horse-and-carriage rides are additional.)

Finally, "Nautical Nightmares" returns to the seaport for October 16, 17, 23, 24 and 30. The 70-minute theatrical performance, "Tales of Terror: An Evening with Poe," invites brave visitors to join Mr. Poe as he progresses through four scenes around the museum grounds in fear of—or perhaps to embrace?—the evil that surrounds him. "Nautical Nightmares" tours depart from 6 p.m. to 9:45 p.m. The event requires a special ticket in lieu of general admission and is not recommended for ages 11 and younger. Hold on tight!

(860) 572-0711, mysticseaport.org

Pillow talk

The building that now houses the **Old Lyme Inn** was constructed circa 1856 by the Champlain family and was the center of a 300-acre working farm. In fact, at the turn of the century many of Old Lyme's famous Impressionist artists hauled their painting wagons into the fields and woodlands of the farm and used its barn as a studio.

When the Connecticut Turnpike arrived in the 1950s, the Champlain family home was sold, became the Barbizon Oak Inn and eventually the Old Lyme Inn—a cherished local landmark that, by the time Old Lyme residents Kenneth and Christine Kitchings purchased it in 2011, had grown tired and neglected. The Kitchings goal: to bring the local icon "back to life" and in the process provide their community with "a place to eat, drink and celebrate life." They've been doing just that since reopening in April 2012.

Each of the 13 guest rooms here have been fully restored so that new (flat-screen televisions, gas fireplaces and organic linens) and old (antique furniture original to the inn and local artwork) mix nicely. To consider: Room Six, a pleasing mix of bold florals and soft neutrals whose views of Lyme Street and the Florence Griswold Museum are the best in the house. Should you need a little TLC, Vitality Spa, also on Lyme Street, provides in-room services at the inn, including massages and facials, even an oh-so-lovely Body Bliss full-body exfoliation and aromatherapy scrub.

At the restaurant, menus change seasonally in order to encompass locally sourced produce, meats and seafood; dishes run the gamut from traditional selections to unique options that the folks here like to think will "challenge the way you think about food." Options at Sunday brunch may include malted silver-dollar pancakes with fresh berries or a warm roasted beet salad with baby arugula, heirloom kale and walnut-encrusted goat cheese. As for dinner, think along the lines of house-made Yukon Gold potato chips served with warm Gorgonzola fondue to start, or the inn's signature bouillabaisse, chock-a-block with sautéed shrimp, sea scallops, littleneck clams, mussels, lobster and haddock in a saffron tomato broth—yum!

Ah, but the night is still young. October dates at the inn's way-cool SideDoor Jazz Club include: the Javon Jackson Quartet on Oct. 2 and Oct. 3; Alicia Olatuja on Oct. 9; the Russell Malone Quartet on Oct. 10; Carl Allen and the Art of Elvin on Oct. 16; the Tammy McCann Quartet on Oct. 17; the Brubeck

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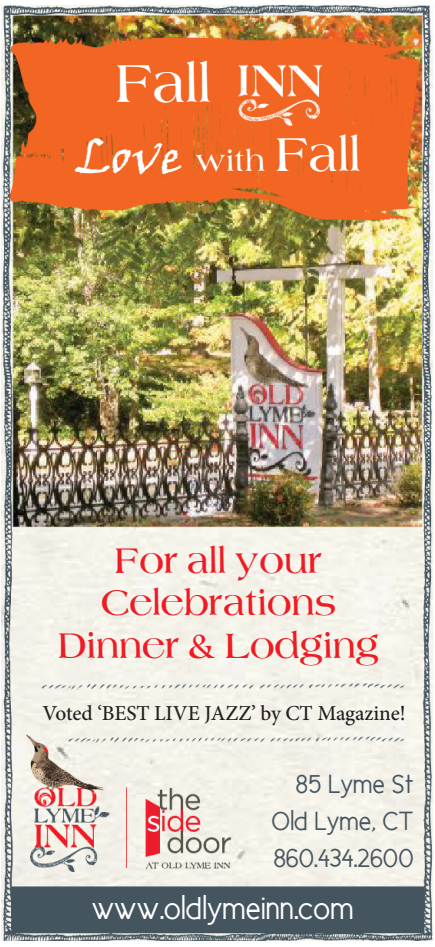


For more information, see page 78

Brothers Quartet on Oct. 21; The Brotherhood Sextet on Oct. 23 and Oct. 24; the Aaron Diehl Trio on Oct. 29; and the Harold Lopez-Nussa Trio on Oct. 30.

(860) 434-2600, oldlymeinn.com

The Great Pumpkin(s)

Hundreds of carved jack-o'-lanterns will shine for **Saybrook Point Inn & Spa**'s second-annual Pumpkins on the Point on Saturday, Oct. 31 (yes—oh, happy day—Halloween falls on a Saturday this year).

Festivities will take place between 11 a.m. and 6 p.m. and will center round the inn's waterfront terrace and marina docks, right where the Connecticut River meets Long Island Sound in Old Saybrook. The event is open to the public and admission is free. Expect pumpkin-carving demonstrations, a trick-or-treat trail, face painting and pumpkin painting, games, a photo booth, a DJ—and more! A Halloween After Party for ages 21 and up is planned for 8 p.m. to 11 p.m. in the Waterfront Ballroom. The rockin' masquerade will feature live music, passed hors d'oeuvres, a variety of food stations and a cash bar.

Sanno, the inn's full-service spa, will offer special pumpkin-spice treatments and day packages, while Fresh Salt, the inn's award-winning restaurant, will have a pumpkin-and-harvest-themed dinner menu to celebrate the flavors of fall and a seasonal Sunday brunch that will highlight ingredients from the harvest.

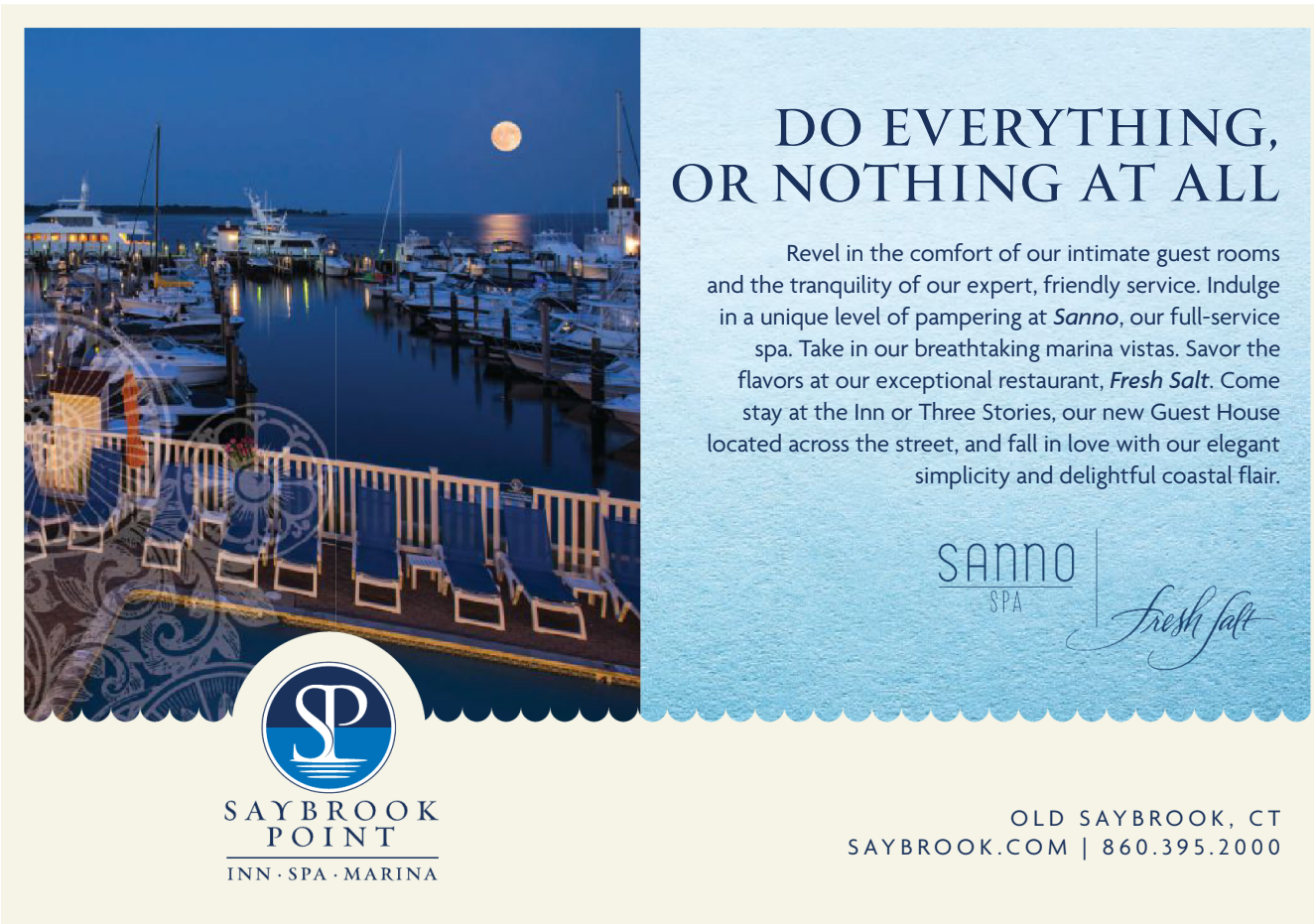
But, wait, who wants to go home now? Two different overnight packages are available in conjunction with the big event. A **Pumpkins on the Point Package** includes overnight accommodations, $20 in food tickets per person, two tickets to the After Party Masquerade (for guests 21 and older), and a special pumpkin-themed brunch for two at Fresh Salt the following morning. A **Halloween Family Package** includes overnight accommodations, a bag of sweet treats to share, $50 in food tickets for Pumpkins on the Point and breakfast at Fresh Salt (kids under 12 eat free with this package).

Additional getaways to consider for fall include a **Fall Inn Love with Autumn Overnight**, available through Oct. 30, which includes overnight accommodations in a room with private balcony, a bottle of wine upon arrival, $50 per person toward dinner at Fresh Salt, $20 per person toward breakfast, hiking packets and complimentary bike rental for two, as well as an Autumn by Rail Package, which includes overnight accommodations at the inn, a bottle of wine upon arrival, two tickets to the Essex Steam Train & Riverboat and breakfast in Fresh Salt.

(860) 395-3245, saybrook.com

Nesting instinct

The Bowerbird, currently celebrating its 26th year in Old Lyme, specializes in what the folks here like to call "impulsive necessities™"—4,500 square feet of them as a matter of fact. That, happy couples, means anything and everything from home to garden accessories, baby gifts to gourmet treats, fine stationery to skin care—and more. Seriously: more than 2,000 vendors are represented here—plenty enough to make an afternoon of it.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For more information, see page 78

Personalized gifts look to be hot this fall: engraved aluminum platters, monogrammed wood cutting boards and custom-etched glass, while gifts that "speak to our region" (state, coastline, local towns) will also feature prominently. Up for consideration: placemats that depict a satellite view of the Connecticut shore and Long Island Sound; serving ware like a statement-making sand-cast aluminum sand-dollar platter, or a Mariposa small dory server designed to "honor those tugged by the call of the ocean—and those who await their triumphant return;" yummies like Bureau's Sugarhouse Maple Kettle Korn (made in Old Lyme by a family who has been maple sugaring for five generations); and even books of local yore like *Connecticut Ghost Stories and Legends* from authors and Paranormal United Research Society founders Thomas D'Agostino and his wife, Arlene Nicholson ('tis the spooky season, after all).

Finally, a fall favorite for when you want to invite a crowd: a tapping kit that can turn a hollowed-out pumpkin into a drink-dispensing keg—hello! And for when it's just the two of you: a Hamptons Picnic Cooler with separate sections for wine and food that comes fully equipped with a combination corkscrew, cheese knife, acrylic wine glasses, coordinating melamine plates and napkins, and stainless-steel flatware. Bring along a bamboo cable-knit, throw in fall-friendly "coffee bean" and you'll be good to go.

(860) 434-3562 or thebowerbird.com

Hot date?

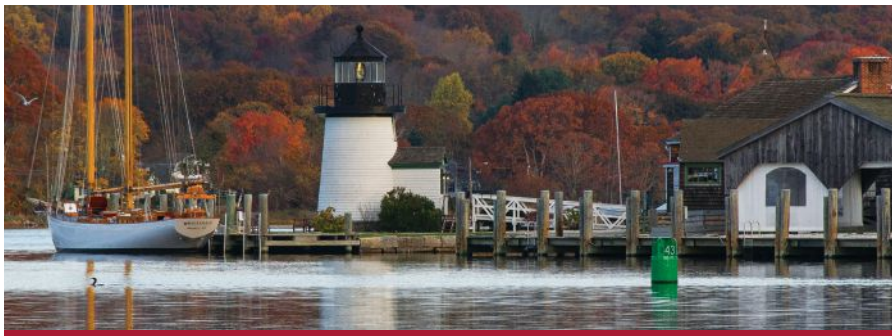
Mohegan Sun has got you covered—and then some. The statewide Connecticut Cocktail Trail (modeled after the ever-popular Connecticut Wine Trail) makes its debut this fall and Mohegan Sun alone has 10 restaurants on the map, each of which will feature a specific fall-themed cocktail to celebrate the season. Participating restaurants include Ballo Italian Restaurant, Bobby Flay's Bar Americain, Todd English's Tuscany, and Michael Jordan's 23.sportcafé, Steak House and SolToro Tequilla Grill. You should, but of course, enjoy a leisurely dinner along with your drink. (Oh, the Seafood Bucatini at Tuscany . . . .)

Hot tickets for Mohegan Sun Arena this fall include: Rascal Flatts with special guest Mo Pitney on Oct. 10; six-time Grammy Award-winner Ricky Martin on Oct. 18; and the always-cool Darius Rucker with special guests David Nail and CAM on Oct. 24. In November, there's the "So You Think You Can Dance" Tour on Nov. 15, Toby Keith on Nov. 20 and the Trans-Siberian Orchestra "Ghosts of Christmas Eve" tour on Nov. 27.

After the show, check out The Sweet Room at the new Carlo's Bake Shop in the Winter section of Casino of the Earth. The dessert-only dining concept features a menu of decadent Italian-inspired innovations, from ice cream and sorbet to cheese plates and petit fours. (Psst…. there's even a tasting menu if you can't decide.)

But, wait, where are you going? Fall romance packages at Mohegan Sun's luxury hotel include "The Supreme Dining Special," which includes one night's stay and $100 to be used at either Ballo, Bar Americain, Michael Jordan's Steak House or Tuscany, and "The Spa Special," which includes, along with an overnight stay, a $100 credit for oh-so-lovely Elemis Spa. Couples massage? Yes, please.

(888) 226-7711, mohegansun.com



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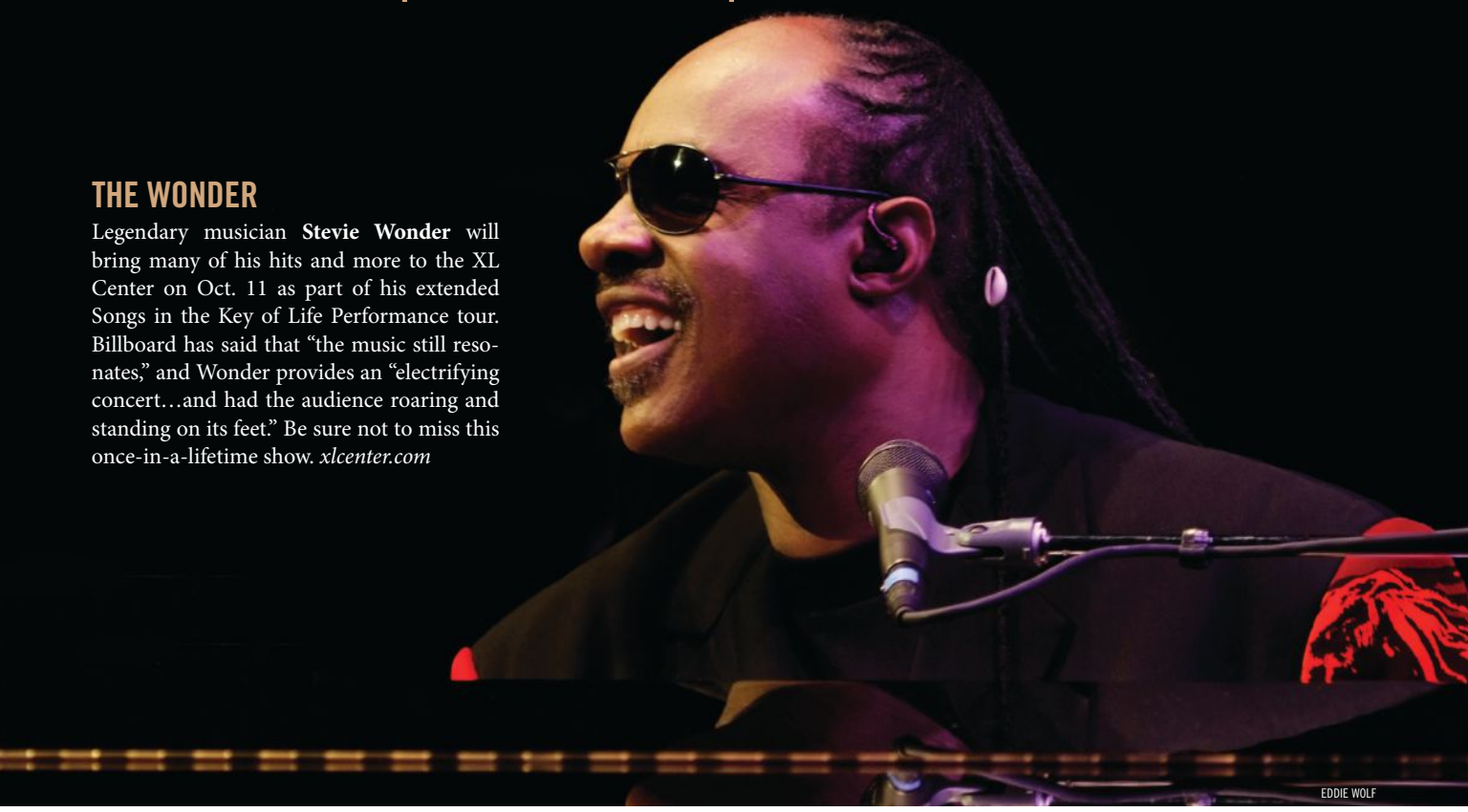
IN BLOOM

Beauty will abound at Van Wilgen's Garden Center in North Branford on Oct. 16-18 for the 2015 Orchid Harvest Show and Sale. The Connecticut Orchid Society will display the best orchids in many varieties and in every dazzling color. Judges from the American Orchid Society will award trophies and ribbons to the cream of the crop. You can stop by the greenhouse throughout the weekend to pick up one of these delicate specimens. Friday is "Premium Shopping Day" from 2-5 p.m. An assortment of unique orchids, artwork and supplies will be available, and experts will be on hand to answer questions. Food vendors will be present and orchid-related talks are included in the admission—$15 for the weekend, $12 on Friday and $7 on Saturday and Sunday.

2015 ORCHID HARVEST SHOW & SALE
OCT. 16–18 | VAN WILGEN'S GARDEN CENTER | NORTH BRANFORD
(203) 488-2110, ctorchids.org

THE WONDER

Legendary musician **Stevie Wonder** will bring many of his hits and more to the XL Center on Oct. 11 as part of his extended Songs in the Key of Life Performance tour. Billboard has said that "the music still resonates," and Wonder provides an "electrifying concert…and had the audience roaring and standing on its feet." Be sure not to miss this once-in-a-lifetime show. *xlcenter.com*



EDDIE WOLF

APPLE TIME

More than 15,000 will converge in Glastonbury on Oct. 16-18 for the 41st annual **Apple Harvest Festival**. Amusement rides, fireworks, food, a "Harvest Pub" beer and wine garden and an elaborate "Vendor Village" with more than 100 booths will offer something for everyone. An impressive lineup of musical acts is scheduled including CT Music Award winners Canyon, Heather Fay, Sarah LeMieux and Political Animals.

SAY WOW!

Professional ladies who luncheon will gather at Torrington's Warner Theatre on Oct. 9 for the 11th annual **WOW! Forum**, a day-long women's conference featuring six dynamic speakers. This year, ESPN Radio Network Associate Producer Ali Bronson will lead the event; also sharing stories will be Kara Sundlun of "Better Connecticut," grand winner of the 2012 Ladies of Laughter competition Robin Fox, America's Marketing Motivator Kathy McAfee, physiotherapist Dr. Dorothy and Magic Tree House series author Mary Pope Osborne. A continental breakfast, lunch, networking reception and silent auction are included. *wowforum.org*

See October 2015 calendar listings at connecticutmag.com/calendar

CHOW DOWN

Save your appetite for Oct. 11 when **Chowdafest**, presented by Stop & Shop, will bring together restaurants from 12 states to compete for chowder supremacy at Westport's Sherwood Island State Park. Separate Manhattan, Rhode Island and Soup & Bisque categories will be judged and there will be tastings. The event is a fund-raiser for Community Plates. *chowdafest.org*

(left) ANDY WARHOL (1928-1987), *ROBERT MAPPLETHORPE*, 1983, SCREENPRINT ON LENOX MUSEUM BOARD, 40 1/8 X 40 ½ INCHES, WADSWORTH ATHENEUM MUSEUM OF ART; CONTEMPORARY ART PURCHASE FUND, 1998.16.1. © 2014 THE ANDY WARHOL FOUNDATION FOR THE VISUAL ARTS, INC. / ARTISTS RIGHTS SOCIETY (ARS), NEW YORK

(right) ANDY WARHOL (1928-1987), *CAMOUFLAGE SELF-PORTRAIT*, 1986, SYNTHETIC POLYMER PAINT AND SILKSCREEN ON CANVAS, IMAGE: 80 X 80 INCHES, FRAME: 82 1/8 X 82 1/8 X 2 ¾ INCHES, WADSWORTH ATHENEUM MUSEUM OF ART, HARTFORD, CONNECTICUT; THE ELLA GALLUP SUMNER AND MARY CATLIN SUMNER COLLECTION FUND, WITH A PARTIAL GIFT OF THE ANDY WARHOL FOUNDATION FOR THE VISUAL ARTS, INC., 1994.12.1. © 2014 THE ANDY WARHOL FOUNDATION FOR THE VISUAL ARTS, INC. / ARTISTS RIGHTS SOCIETY (ARS), NEW YORK

GUISE & DOLLS

Appearing for the first time together, the iconic works of artists Andy Warhol and Robert Mapplethorpe from the 1970s and 1980s will explore the change and experimentation that happened throughout those decades. The dual exhibition *Warhol & Mapplethorpe: Guise & Dolls* will include the artists' self-portraits, portraits of each other and other iconic sitters. The show runs at the Wadsworth Atheneum from Oct. 17 to Jan. 24. *thewadsworth.org*

©2014 JOAN MARCUS

THE GOOD BOOK

Hailed as "the best musical of this century" by *The New York Times*, the raucous production ***The Book of Mormon*** will kick off The Shubert Theatre's 2015 Broadway season this month. This energetic and award-winning show tells the story of two eager Mormon missionaries working in Uganda. It is guaranteed to have Connecticut audiences laughing out loud Oct. 13-18. *(203) 562-5666, shubert.com*

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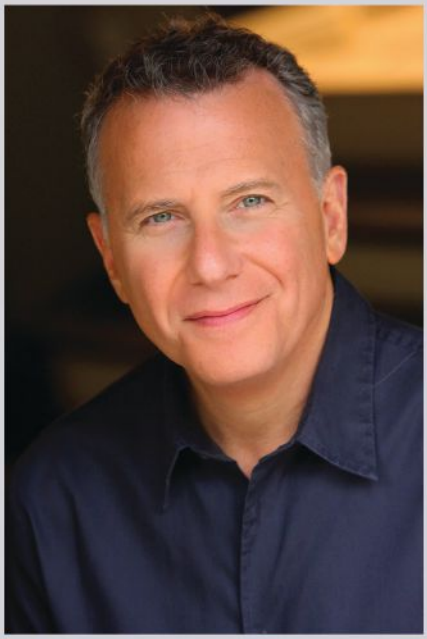

PAUL REISER

OCTOBER 17 | 8:00 PM | RIDGEFIELD PLAYHOUSE

(203) 438-4543, ridgefieldplayhouse.com

Comedian, actor and producer **Paul Reiser** has had a long and beloved career in Hollywood. Perhaps best known for his role as Paul Buchman in the popular '90s TV show "Mad About You," where he starred opposite Academy Award winner Helen Hunt, Reiser has tried his hand at just about every facet of entertainment including writing three books. But standup comedy is where he got his start, and in many ways, where his heart still lies. On Oct. 17 he will be at the Ridgefield Playhouse, which is celebrating its 15th anniversary this year. *(See sidebar.)*

Have you performed in Connecticut before?
I've performed in Connecticut before but never been to Ridgefield. I grew up in New York. Even though I've been [in L.A.] longer than I was back there, whenever I'm in a small radius of the city it feels a little bit more like home. The audiences are always a little more tuned in.

How has it been touring again after so many years away?
It's been fun getting back on the road. No gig is ever exactly as you plan. The word "touring" is suspect, though. Every other weekend I go out for a few days. I call it "gentleman touring." I never did the town-to-town-to-town thing even when I was first out there. I always needed to come home. More so with a family, I don't like being away too much.

Did you miss it?
I did miss it but I wasn't aware how much until I got back out there. In my head, I didn't mean to take a long hiatus. It sort of sprung up on me. One thing leads to another, [but eventually I thought] it's not going to happen unless you jump in the pool. So I jumped in and as soon as I did I was reminded of the microfibers of what it takes to do standup that I missed—the give and take with the audience, how the brain jumps ahead or back to find the next thing to go into. After you've taken so many years off, those muscles atrophy. It's like being a basketball player. You know how to shoot, what it takes, but you lose the muscle. It was a good year before I felt back in the groove. I feel like it's at a different level now. I'm much more competent at it and I'm enjoying it more than I remember enjoying it the first time.

What do you appreciate about it now?
That's the fun of standup, you don't get it perfect. Every night you tweak it a little. It's never set in stone. There's a bunch of stuff you work on and it prompts another piece. You try it out. When there's stuff you know has worked, you slip in new stuff. It's like a puppy. This one is trained. It can run on its own. Now you can train another puppy.

What did you do to stay busy while you were away from standup?
I've written three books and read seven, so I'm exhausted. It has certainly been keeping me busy. I've done a lot of writing, some pilots. I've been writing things I wasn't in. At the same time I decided to get back to standup everything else got busy, too. [I'm in] "Married" on FX and there's a new show, "Red Oaks" coming out on Amazon in October. It's about a country club in 1985 in New Jersey. We filmed all summer long. I've been finding lots of small movies to be in. It's busy in an interesting way. The standup is like dessert.

Do you prefer to have a lot going on?
I've been able to strike a balance. I don't like hectic, but I like things that keep me busy and challenged. Writing I can do at home with my family, and I like getting out and doing standup. George Carlin used to say, "I'll work for free. Just pay me to go to the airport." That part's not fun. | K.H. |

The Ridgefield Playhouse Celebrates 15 Years

For the past 15 years, the **Ridgefield Playhouse** has served as a cultural cornerstone for the town and surrounding Fairfield County, bringing in some of the best musical, comedic and theatrical acts from across the country. Peppered in are programs, events, movies, operas and more, designed for all ages, price points and interests, which has been exactly the mission set forth by Director Allison Stockel and her team since the beginning. From prized purveyor of the American Songbook Michael Feinstein to country megastar Willie Nelson, the playhouse has seen its share of stars. In the coming months Melissa Etheridge, Buddy Guy and Darlene Love will stop by, just to name a few.

To mark its 15th anniversary, the Ridgefield Playhouse has planned a grand gala on Oct. 10, which will feature a once-in-a-lifetime, up-close-and-personal concert with Grammy Award-winner Smokey Robinson. He will perform a private set for gala attendees after they sample exquisite fare from area restaurants, enjoy an open bar and partake in a silent auction that has some impressive prizes including signed memorabilia from artists who have performed at the playhouse.

"I think he's iconic," Stockel says of Robinson. "He's one of the biggest names we've had at the playhouse. This is an opportunity to see somebody like Smokey in a small, intimate theater. It's like having someone perform in your living room. You feel like you could shake their hand. It's an incredible experience."

For more on the 15th anniversary gala, visit ridgefieldplayhouse.org. | K.H. |

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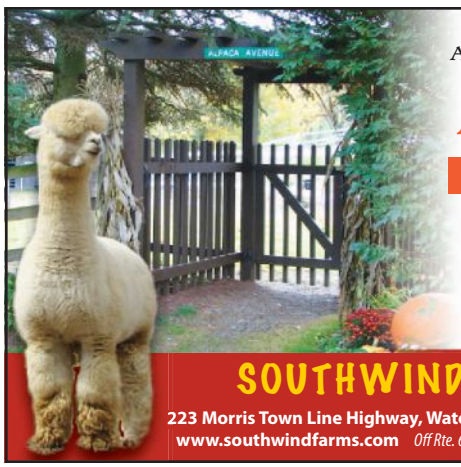

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Haunted Attractions

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HEY! DID YOU HEAR THAT?

LEGENDS OF FEAR: Oct. 2-30, Fri.-Sun. nights
Fairview Tree Farm, Shelton, (203) 944-9090
fairviewtreefarm.com
Featuring two haunted thrills: the Melon Head Revenge Walking Trail (a terrifying one-mile walk) and the 1.5-mile haunted hayride, with dozens of creatures of the night. Plus, food, soda, hot chocolate and more.

THE AMITY ROAD HORROR
Oct. 2-31, Fri.-Sun. nights
Amity Road, Bethany, amityroadhorror.com
A frightening tour through a two-acre maze of ghouls and spooks that likes to boast that, "No form of holy protection can keep you safe once you enter The Amity Road Horror!"

WAIT! THERE IT IS AGAIN!

THE HAUNTED GRAVEYARD: Oct. 2-31, weekends
Lake Compounce, Bristol, hauntedgraveyard.com
Lake Compounce goes from thrills to chills—and scares—with six haunted houses and a graveyard all linked by a labyrinth of scary trails as well as more than a dozen attractions and rides still operating.

HAUNTED ISLE: Oct. 2-24, Fri. & Sat. nights
Shoreline Trolley Museum, East Haven
(203) 467-6927, hauntedisle.org
A lonely trolley carries passengers down the tracks to the gate at the start of a wooded path with many spooky twists and frightful turns.

ARE YOU ALONE?

TRAIL OF TERROR: Oct. 2-Nov. 1, Fri.-Sun. nights
North Plain Highway, Wallingford
(888) 695-0888, trailofterror.com
For more than 20 years, this award-winning outdoor haunted attraction has taken visitors on a 45-minute scream-filled journey through more than three acres of shocking scenes and living nightmares.

ARE YOU SURE?

WITCH'S DUNGEON: Oct. 2-Nov. 1, Fri.-Sun. nights
Bristol Historical Society, Bristol
(860) 583-8306, preservehollywood.org
The Witch's Dungeon celebrates its 49th season with a larger display than ever before at the Bristol Historical Society featuring life-sized wax figures from classic horror films as well as movie props and more.

THE DARK MANOR: Dates To Be Announced
Main Street, Baltic
(860) 822-TOMB, darkmanorproductions.com
Two haunted attractions in one: The Manor, which features two floors of special effects and heart-stopping terror; and The Graveyard and Haunted Village, an outdoor attraction with creeps and chainsaw freaks!

OKAY, LISTEN...

HALLOWEEN HAYRIDE: Oct. 9-10, 23-24
Flamig Farm, West Simsbury
(860) 658-5070, flamigfarm.com
Enjoy a tractor-pulled hayride across a haunted farm. Keep an eye out for the Queen of Halloween!

WHATEVER YOU DO...

HAUNTED HAYRIDE & 3-D HAUNTED BARN
Oct. 16-17 & 23-24
Mitchell School, Woodbury, woodburyctlions.org
The Woodbury Lions club organizes this fun family event that features a ride through the ghostly fields and cemeteries of Woodbury as well as a visit to the "Circus of Horrors" barn full of scary creatures and chilling illusions. | R.B. |

DON'T. TURN. AROUND.

LORI WASELCHUK

Grace Before Dying

Amid the brutal atmosphere of the Louisiana State Penitentiary at Angola there exists a tender spot of human experience—the in-house hospice program, where criminals rely on one another as either patients or caregivers.

Award-winning visual documentarian Lori Waselchuk discovered the program while on a magazine assignment. She spent three years visiting the facility and documenting the compassionate work being done. The result, *Grace Before Dying*, has been traveling the country and is at The Clare Gallery at the Franciscan Center for Urban Ministries in Hartford through Nov. 1. There's an artist's talk with Waselchuk on Oct. 13.

"I guess I knew [this was compelling] the moment I saw men visiting someone who was dying. The hospice caregiver was teaching these guys how to increase circulation by rubbing their legs," Waselchuk says. "I could see these guys came from a place [where it] wasn't acceptable to touch another man. They're crossing big lifelong boundaries to express love for another. I saw how men were growing around this project and it was a place where we certainly don't expect men to be growing as human beings into compassionate people."

Whenever Waselchuk, who lives in Philadelphia, would get the call, she would head for Louisiana. It wasn't always easy but she felt passionately about it. "I was pushing my work to a place that could [visually describe] the complicated journey the caregivers were on," she says. "The caregiver who is serving a life sentence, looking at their own future situation. Also that they tame the regrets they felt every day, the everyday torture of incarceration, in order to be so compassionate for others. I was looking for something that I couldn't describe."

Waselchuk was allowed to document and take part in a vigil process for one inmate who passed away. The caregivers had developed a post-mortem ritual that included handling all of their possessions instead of the security staff. Their rationale was that once someone died, they were no longer wards of the state. The security officials agreed, and Waselchuk wanted to capture those moments. "That's huge for these guys," she says. "The people who care for them and love them are the ones who bury them.

"It was intense," she continues. "They called me and said 'Jimmy is going to die. You can go.' I had known Jimmy for the whole summer I was working on the project. I was saying goodbye to someone I cared about. It was access I knew was once-in-a-lifetime but also a part of a vigil for someone I had known for three years. The caregivers had known him for four years. It was a very intense weekend."

The images Waselchuk captured are stark and emotional, showing men at their most vulnerable. She has created a book that features images with short notes from the people in the photos, their caregivers and family members.

"It's incredible and gratifying and I'm just really happy that people see what I saw," says Waselchuk. "When you're sharing something like that and people respond to it that way, as with any creative work."

Grace Before Dying is accompanied by hospice quilts made by the inmates of Angola Prison. | K.H. |

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About Time

A QUEST TO DISCOVER TIME TRAVEL STEMS FROM A PERSONAL PAST TRAGEDY.

BY ERIK OFGANG

Ron Mallett examines an early model of the time travel device he hopes to build.

"The past is never dead. It's not even past."
—William Faulkner

Ron Mallett remembers the moment time came grinding to a halt for him.

It was the middle of the night, May 22, 1955, the night of his parents' eleventh wedding anniversary. Ron was 10. Until that night, he had been a happy child living with his parents and two brothers in the Bronx. His father, Boyd Mallett, was a TV repairman with a gift for electrical ingenuity and a reputation for pranks—for his anniversary party that night he had wired the bathroom so music would suddenly play every time the toilet seat was lifted.

Boyd placed a premium on education and would withhold Ron's weekly allowance until he had successfully passed a series of quizzes. Ron enjoyed these quizzes and worshipped his father.

"For me, literally, the sun rose and set on him," Ron says.

That night the sun stopped rising and setting for Boyd. An outwardly healthy and robust-appearing man, Boyd had a weak heart, and after the anniversary party, he died in his sleep.

"It crushed my world. Even now I cannot believe that he died and we're talking 60 years later," Ron recalls. "My world in a sense ended with that and I really didn't care whether I lived or died."

Ron escaped this depression only when he began to believe that he would see his father again. It wasn't a delusion exactly, but it was an obsession.

"Scientific people know very well that time is just a kind of space, and we can move forward and backward in time just as we can move forward and backward in space."

Those were the words that may have saved Mallett's life. He read them shortly after his father's death in a *Classics Illustrated* comic book version of H.G. Wells' *The Time Machine.* Those words and the story of the time machine were the fuel that launched his life's dream—to build a time machine and travel into the past to warn his father about his heart condition.

It's the type of flight of fancy many children have but Mallett's dream was more intense. Based off the drawing in the comic, he attempted to build a time machine using his father's old TV equipment, discarded tubes and other pieces of junk. When it didn't work, Mallett remembered the words in the passage referring to "scientific people" and realized that to travel "forward and backward" in time he had to dedicate himself to scientific study. Decades later, Mallett is a respected University of Connecticut research professor and theoretical physicist. He's still working on building that time machine, only now he's closer then ever to completing it.

In its most basic form, Mallett's work shows how, theoretically at least, ring lasers can recreate the conditions of a rotating black hole, which has long been theorized to allow for time travel (remember the film *Interstellar*?). The space and time in the center of these laser rings would be bent allowing a string of subatomic particles such as neutrons arranged so that some point "up" while others point "down," to represent zeroes or ones, to be sent as a binary message back in time.

Mallett regularly visits the UConn lab of his colleague Chandra Roychoudhuri, an experimental laser physicist who is working to design prototype devices based on Mallett's

theories. The physicists are currently seeking $250,000 for the first-step feasibility study of Mallett's time machine.

Mallett and Roychoudhuri believe that with that funding they can test whether the ring laser is twisting space and can begin work on a laser ring that can twist time. Although the amount of energy needed to create a laser loop strong enough to twist space is within current technologies, it's possible that the energies required to twist time will require a whole new technological approach. "We're talking about stellar energies," Mallett says. However, he believes once the concept is proven, future technologies will be developed. He points out that when Einstein published his famous $E=MC^2$ showing mathematically how matter could be converted into energy, "people thought, 'While this is theoretically possible, we'll never be able to do it.'" Then, scientists discovered nuclear chain reactions and the atomic bomb became a reality.

Mallett's autobiography *Time Traveler,* co-written by Bruce Henderson, opens with a quote from Simon Newcomb, a well-respected 19th-century scientist: "Flight by machines heavier than air is impractical . . . if not utterly impossible."

In person, Mallett is fond of comparing his efforts at building a time machine to humanity's early attempts at flight. "Until the Wright brothers, people were trying to fly and they were falling and getting killed," he says.

In the present day at Mallett's home in Coventry, the clocks are everywhere, a constant reminder of time's continuous tick and his life's work. There is a signed autograph of Albert Einstein framed with a likeness of the scientist painted by Mallett's brother Keith Mallett, a well-known artist; on one shelf there are models of the time machine used in the film version of H.G. Wells' "The Time Machine" and the DeLorean time-traveling car made famous in the "Back to the Future" films. In the fridge there is a six-pack of Time Traveler Shandy, a beer made in Vermont.

Mallett has clearly embraced his role as a physicist specializing in time travel and the public has embraced him. He's been profiled in *Rolling Stone*, *Wall Street Journal* and was one of the subjects of a popular "This American Life" episode on NPR. Filmmaker Spike Lee has also cowritten a script based on Mallett's life that is currently being shopped to studios. But it wasn't always this way.

When Mallett first hatched upon the idea of building a time machine as a boy, he kept it to himself. "Even at 11, I was careful because I realized that people were already worried about me and if I told them that I wanted to build a time machine, it might not have good consequences for me," he says.

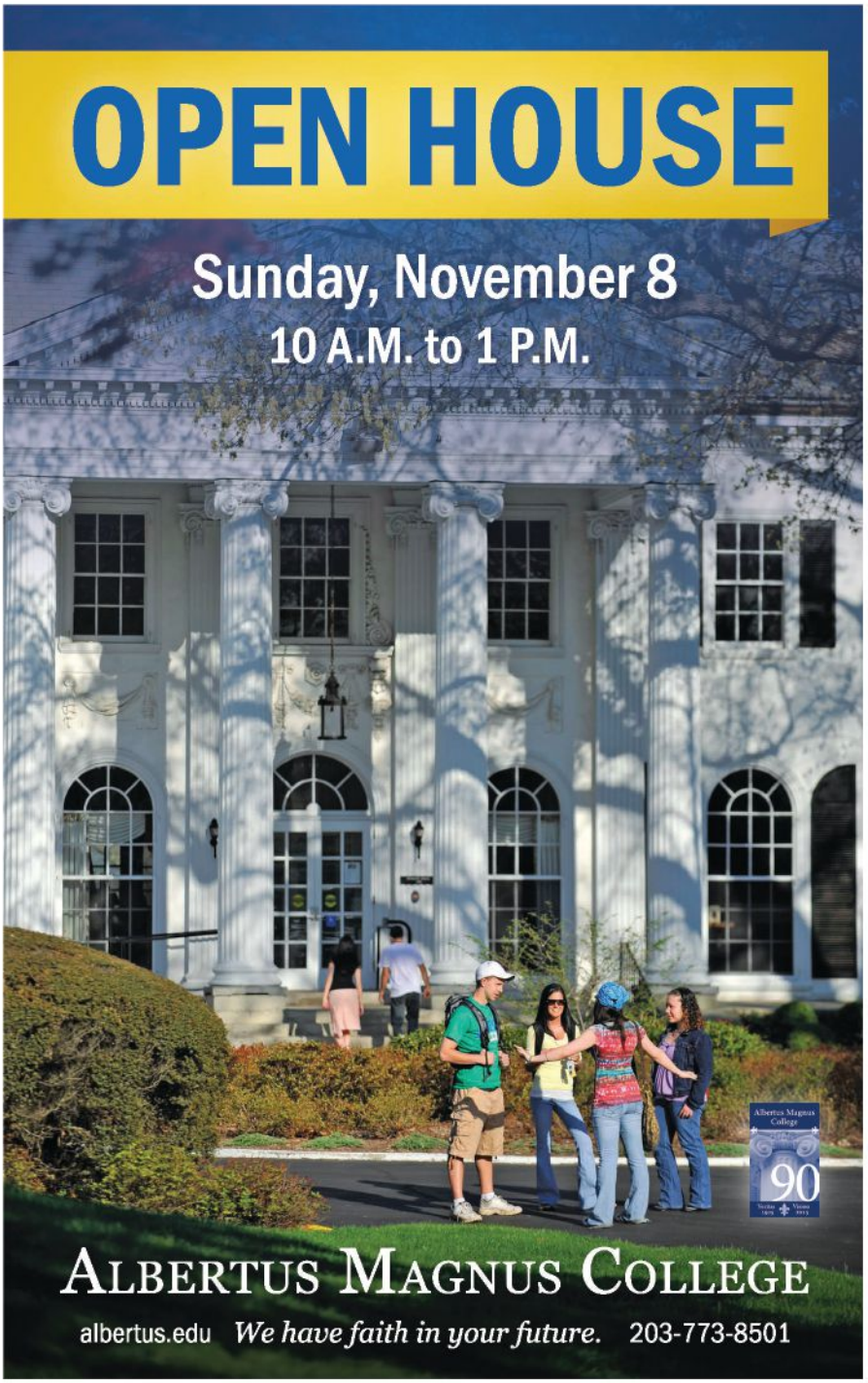
So Mallett's obsession with building a time machine remained secret for decades. He enlisted in the Air Force and was able to attend college through the GI Bill. After receiving his Ph. D from Penn. State University, Mallett moved to Connecticut for a job at United Technologies. It was not the academic job he had hoped for but it proved to be a fortuitous setback. While assigned to the Pratt & Whitney division of United Technologies, he worked with lasers, the very narrow, highly concentrated beams of light that would ultimately be at the heart of his theories on time travel.

In 1975, he became a professor at UConn. As a black physicist he already had to deal with racism and he feared that revealing his interest in time travel could ruin his academic career. Secretly, he studied the subject; openly, he specialized in black holes, which not incidentally have some important properties when it comes to time and the potential for time travel.

Throughout most of his life, Mallett has been inspired by Einstein's work. "Einstein said that the river of time could be altered, you could do things to change time," he says. "One of the things that people still don't realize is that time travel's gone beyond science fiction now."

There are two distinct branches of time travel: travel into the past and travel into the future. "Einstein's work allows for the possibility of both," Mallett explains. In fact, a form of time travel into the future, known as time dilation, already occurs in our daily lives. In 1905, in his

| CONTINUED ON PAGE 58 |



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For more information, see page 78

Connecticut Independent Schools Shine in Global Comparisons

DESIGN PICS/THINKSTOCK

by Douglas J. Lyons, Ed.D.
Executive Director, Connecticut Association of Independent Schools

Multiple-choice, machine-scored tests have been commonplace in U.S. schools since the invention of the Scantron in the late 1940s. However, on Feb. 6, 1992, a watershed event in American education elevated the conversation on the role and value of such tests.

The *New York Times* ran a story about U.S. students' performance on the TIMSS exam—the Trends in International Mathematics and Science Study—that compares student math and science achievement by nation. Until then, most of the focus on standardized tests was on multilevel student comparisons within the United States. But the *Times* article included this disturbing fact: According to officials at ETS, American 9-year-olds finished in ninth place in math among 10 participating countries.

This news kick-started a sustained national anxiety attack over the relative competitiveness of American students, as measured by internationally benchmarked standardized tests. Two decades later, results of successive TIMSS tests include 60 participating countries. Yet, despite our anxiety and various responses, the U.S. continues to score in the bottom half of most samples.

Fast forward to 2015. No Child Left Behind and The Common Core have elevated standardized tests to a position of unprecedented prominence in public education. Legislators of both political parties as well as parents and board of education members assign stature to these instruments that is well above the value of the information derived. School reputation, teacher reputation and state and federal funding are jeopardized by weak results.

Intense pressure for good results on these tests inevitably leads to "over-teaching" basic skills and a school day filled with drill-and-practice style instruction for students.

According to the 2014 Gallup Poll study The State of Our Schools, teacher and student motivation and engagement are also casualties of the national obsession with standardized tests.

Independent schools are, for the most part, exempt from mandatory participation in standardized tests designed for state and federal comparisons. That exemption allows independent schools to employ assessment tools and techniques that measure the skills that will be required in 21st-century citizenship and careers.

When independent schools use multiple-choice standardized tests, it is viewed as simply one of many measures of student proficiency. Since the tests generally measure only those skills that can be scored by a machine, it represents a benchmark of essentially low-level cognitive skills.

Despite our belief that superior assessment tools are more personalized and creative (providing valuable information on higher level skills), in 2013, CAIS, the Connecticut Association of Independent Schools, contracted with a professional testing company to determine how our students would compare to the international sample. Using public domain "released item" questions from TIMSS entered into the format of the original exam, the testing company was able to replicate a TIMSS test (none are available to the public).

In the past two years CAIS has administered the replica test to hundreds of 9-year olds in Connecticut independent schools. To date, there have been 16 administrations in a variety of schools: co-ed, single sex, Montessori, Quaker, secular, religious progressive, traditional.

All participating schools posted average student scores at or above the highest-scoring countries in the TIMSS sample (Singapore, China-Taipai and Japan). The average of all Connecticut independent school elementary scores was higher than the average score of the tested sample in Singapore.

This result is both confirming and enabling.

Concern over test scores seems to be the strongest impediment to innovative programming in many schools. Connecticut independent schools can remain confident that the student-centered practices that engage student interests in school pose little risk to their understanding of Scantron-measurable skills.

Parents choosing a school that for their child(ren) are wise to look for indications of 21st-century practices. The following are common features in Connecticut's independent schools:

- A school design that fosters relationships and attachments and requires pro-social behavior (manners, respect for others, honesty, personal responsibility).
- Teachers who can and will mediate the social environment in the school.
- Opportunities for students to work independently and opportunities for students to work in collaboration with others.
- Frequent practice in both oral and written communication; class presentations, debates, dramatic productions, poetry readings, public speaking exercises or competitions. Writing, lots of it—assignments that are varied in form, purpose, audience, length; each effort receiving a critical review by the teacher.
- Arts programs that enjoy the same stature as science programs.
- An extra-curriculum that is not viewed as "extra" but as an opportunity for students to experience real world challenges and triumphs.
- Homework that is appropriate to the age and grade level of the child and is not exclusively a reinforcement of low-level cognitive skills.
- School assessment instruments that measure what the school values most, including and especially high-level, creative competencies that elude simple paper and pencil scoring.

Independent schools have a variety of missions but there is a universal commitment to ensuring that students will care about learning and learn about caring. The ultimate hope for graduates is a life well-lived and a mature recognition of the difference between a standard of living and a purpose in life. ■

KENT SCHOOL

TEMPERANTIA FIDUCIA CONSTANTIA

A Co-Ed & Boarding Day School • Grades 9-12 & PG

1 Macedonia Road • Kent, Connecticut 06757

www.kent-school.edu • (860) 927-6111

For more information, see page 78

Kent School

Simplicity of Life • Directness of Purpose • Self Reliance

Kent School's motto shapes how Kent students see the world, and guides daily life at the School. These time-honored principles ground the community in a sense of common purpose- a deep commitment to learning, service and community.

Simplicity of Life- Located in one of the nation's most picturesque locations on 1,200 acres of unspoiled woodlands, just half a mile from a quaint New England town, and steps from the Appalachian Trail, Kent School has been preparing its students for life and college since 1906.

Directness of Purpose- 570 students come from around the globe and over thirty states to prepare for the world's most prestigious colleges and universities. While every student shares the same goal- to values and character, and build a strong academic foundation-- every student's academic program is designed to meet each individual's unique academic profile, providing both balance and challenge. Guided by a most talented and caring faculty, Kent lives into its historical mandate to "provide an education second to none." Kent's rigorous curriculum includes twenty-seven Advanced Placement classes, courses of study in engineering, entrepreneurship and a host of dynamic classes from genetics to international relations. Kent partners with Scripps, U Penn, Harvard, and Georgia Tech to provide a number of exciting summer learning opportunities. The extracurricular offerings are as equally dynamic, providing rich artistic, musical, dance and theater offerings, a wide array of athletic opportunities including crew, horseback riding, diving, squash, football, field hockey, ice hockey, basketball, tennis, softball, baseball, swimming, soccer, and cross-country. Afternoon activities also include mountain biking, skiing, yoga and robotics, just to name a few. Students may join any number of musical ensembles including the School choir, a cappella groups, chamber choir, jazz band, concert band or the orchestra. The opportunities are endless.

Self-Reliance- Founded in simpler times, Kent was once a fully self-sustaining community. This great heritage informs Kent's present day culture of collaboration and performance. Self-motivation is strongly cultivated, but self-reliance means more than taking care of one's self. At Kent, community comes first. Students learn to care for and rely upon one another. A vibrant community spirit is evident in every aspect of school life- from weekly chapel services, to the numerous clubs and community service opportunities, to students' spirited support of Kent's many talented athletes, musicians, artists, actors and dancers. People are what make a place. In the end, we learn best and most from living in community.

Forman School

Forman School has a vital purpose: we deliver an unparalleled education for students with learning differences to help them succeed in college and throughout their lives. A Forman education offers:

- Exceptional teaching by faculty with deep knowledge of students who learn differently
- Learning strategies tailored to each student and grounded in best-practice research
- Forward-thinking use of technology
- An intense focus on the unique strengths, challenges, and learning needs of every student

Founded in 1930 with the express purpose of supporting students with learning differences, Forman quickly became a pioneer in this field. We remain a leader today, working to broaden understanding of learning and cognition and to transform the lives of those who learn differently.

To learn more about Forman School, please visit www.formanschool.org.

Rethink

Learning Differences

Forman is a coed college prep school for bright students who learn differently. Teachers are trained in the latest research. The confidence our students develop through academics, the arts and 23 competitive athletic offerings leads to **100% college acceptance.** Grades 9-PG.

Open House
January 18, 2016

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Hamden Hall Country Day School

Hamden Hall Country Day School is a nurturing and inclusive community with a dynamic learning environment that promotes academic excellence by understanding each child and fostering their individual growth.

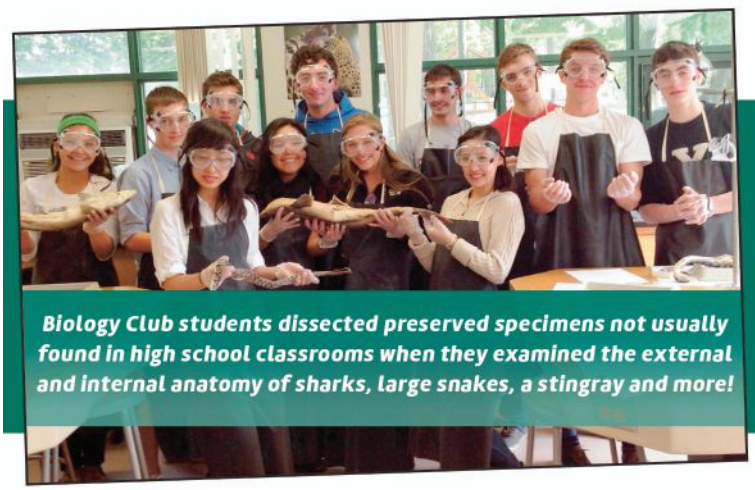
From the school's notable beginnings in 1912 as the nation's fourth country day school to its current standing as a hallmark of excellence, Hamden Hall continues to embrace the spirit of family and community that has defined the campus since its opening days. We care about the kinds of people our graduates become.

Our Lower School offers a vibrant learning environment for PreSchool through Grade 6 students. Students enjoy a balanced, thoughtful curriculum that includes world languages, a comprehensive early reading program, and a science program enhanced by our Bayer Family Science Center.

Our Middle School brings learning to life through real-world projects that spark interest and fully engage students. Experiential learning opportunities supplement our academic program and individual advisors ensure meaningful connections to properly tailor instruction.

Upper School students are afforded individualized pathways to better learn what fields and subjects interest them. Students are exposed to a wide range of knowledge through traditional academic disciplines (Hamden Hall offers Advanced Placement courses in a myriad of disciplines) and innovative programming designed to promote critical thinking and self-awareness.

Learning Comes to Life at Hamden Hall!



Biology Club students dissected preserved specimens not usually found in high school classrooms when they examined the external and internal anatomy of sharks, large snakes, a stingray and more!

We welcome prospective students and their families to learn more about our dynamic academic community.

Admissions Coffee and Campus Tours
- Thursday, Oct. 15 / 9-10:30 a.m.
- Thursday, Nov. 19 / 9-10:30 a.m.

Open House
- Sunday, Oct. 25 / 1-3 p.m.

Call to schedule a private tour.

Hamden Hall Country Day School
1108 Whitney Ave. Hamden, CT 203.752.2610 hamdenhall.org
Educating students in PreSchool through Grade 12
Transportation available

The Children's School

Joyfully Growing Hearts & Minds for Over 50 Years

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October 16 from 5 to 7 p.m.

www.childrensschool.org
203.329.8815

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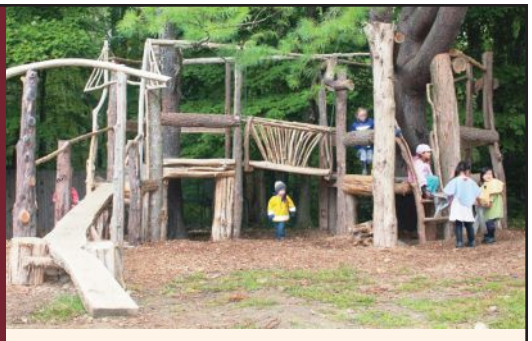
A coeducational college preparatory school enrolling students in grades 6–12 for day and in grades 9–12 for five-day boarding.

Come visit us at our Admissions Open House:

Saturday, October 17 at 9 a.m.

There is Nothing Common About It



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An Independent Day School

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RSVP 203.322.7693

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- Before and after-school options

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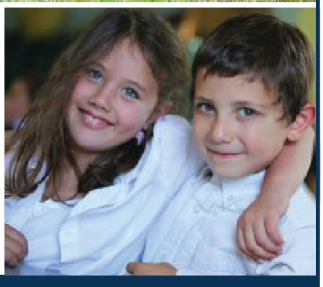

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Open House Dates

Open house dates are accurate as of press date and are subject to change. Please call to confirm dates.

The Children's School
118 Scofieldtown Road, Stamford, CT 06903
203-329-8815, *www.childrensschool.org*
- October 16 at 5:00pm. Obervations by appointment. RSVP required to 203-329-8815

Choate Rosemary Hall
333 Christian Street, Wallingford, CT 06492
203-697-2239, *www.choate.edu*
- Admission Tours and Interviews available at 10am and 11am on Oct. 10 and 17, Nov. 7 and 14, and Dec. 5 and 12. RSVP required.

Forman School
12 Norfolk Road, Litchfield, CT 06759
860-567-8712, *www.formanschool.org*
- October 12, 2015
  Registration: 8:30am; Program: 9:00am-12:00pm

Hamden Hall Country Day School
1108 Whitney Avenue, Hamden, CT 06517
203-752-2600, *www.hamdenhall.org*
- Admissions Coffee and Campus Tours on Thursday, Oct. 15 from 9:00-10:30am
- Open House on Sunday, Oct. 25, from 1:00-3:00pm
- Admissions Coffee and Campus Tours on Thursday, Nov. 19, from 9:00-10:30am
- Admissions Coffee and Campus Tours on Thrusday, Dec. 10, from 9:00-10:30am

The Harvey School
260 Jay Street, Katonah, NY 10536
914-232-3161, *www.harveyschool.org*
- Saturday, Oct. 17, 9:00am
- Wednesday, Nov. 4, 9:00am
- Wednesday, Jan. 27, 9:00am
- Wednesday, Feb. 24, 9:00am
- Wednesday, Apr. 20, 9:00am

Housatonic Valley Waldorf School
40 Dodgingtown Road, Newtown, CT 06801
203-364-1113, *www.waldorfct.org*
- Thursday, Oct. 15: Middle School Morning, 8:45-11:00am
- Tuesday, Nov. 17: Evening Open House, "A Walk Through the Grades," 7:00pm
- Tuesday, Dec. 9: Kindermorning, a sample class for parents and children, 9:00-11:30am
- Wednesday, Jan. 13: Kindermorning, a sample class for parents and children, 9:00-11:30am
- Tuesday, Jan. 26: Windows into Waldorf, an adults-only grade school tour, 8:45-10:30am
- Saturday, Feb. 27: Open House, 10:00am-12:00pm
- Friday, Mar. 11: Kindermorning, a sample class for parents and children, 9:00-11:30am
- Tuesday, Mar. 22: Windows into Waldorf, an adults-only grade school tour, 8:45-10:30am
- Saturday, Apr. 2: Kindermorning, a sample class for parents and children, 9:00-11:30am
- Thursday, Apr. 21: Windows into Waldorf, an adults-only grade school tour, 8:45-10:30am
- Thursday, May 12: Windows into Waldorf, an adults-only grade school tour, 8:45-10:30am
- Wednesday, May 25: Kindermorning, a sample class for parents and children, 9:00-11:30am

Kent School
1 Macedonia Road, Kent, CT 06757
860-927-6111, www.kent-school.edu
- September 26, 9:00am - 12:30pm
- October 24, 9:00am - 12:30pm
- November 7, 9:00am - 12:30pm

The Long Ridge School
478 Erskine Road, Stamford, CT 06903
203-322-7693, *www.longridgeschool.org*
- Open House: Sunday, Oct. 18, 2:00pm
  RSVP 203-322-7693

Sacred Heart Academy
265 Benham Street, Hamden, CT 06514
203-288-2309, *www.sacredhearthamden.org*
- Sunday, Oct. 18, from 1:00-3:00pm
- Spend a "Day at SHA," Tuesdays and Wednesdays from Oct. 6 to Dec. 17

Westminster School
995 Hopmeadow Street, Simsbury, CT 06070
860-408-3060, *www.westminster-school.org*
- Tuesday, Oct. 16, 6:30-8:30pm
- Monday, Nov. 9, 6:30-8:30pm

The Williams School
182 Mohegan Avenue, New London, CT 06320
860-439-2791, *www.williamsschool.org*
- Sunday, Oct. 4, from 1:00-3:00pm
- Sunday, Nov. 15, from 1:00-3:00pm
- Sunday, Jan. 10, from 1:00-3:00pm
- Sunday, May 15, from 1:00-3:00pm

STANDING TALL

Do you know of someone who is doing great work for their community and deserves to be honored?

Nominate them for our "Standing Tall" feature in the December 2015 issue, highlighting the efforts of those across the state who have had a positive impact on our communities.

NOMINATIONS ACCEPTED THROUGH OCTOBER 1, 2015 at connecticutmag.com/ST2015

CONNECTICUT MAGAZINE

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For more information, see page 78

Sacred Heart Academy

A Vibrant Community

Sacred Heart Academy is an independent, Catholic college preparatory school for young women. The Academy emphasizes academic excellence with strong values embedded in day-to-day student life. We have a distinguished faculty, a strikingly beautiful campus, and an exceptional college acceptance record.

Academic innovation is the hallmark of Sacred Heart Academy. Through a curriculum shaped to offer new challenges and opportunities for sharing of ideas, teachers collaborate on interdisciplinary programs as they respond carefully to students' ideas. More than 80% of our faculty members hold one or more masters or doctoral degrees. We offer 115 courses of which 14 are Advanced Placement for college credit, with a 9:1 student to teacher ratio, and an average class size of 19 students. An additional 6 Advanced Placement courses are offered through Online School for Girls and 7 Early College Experience (ECE) courses offer credit at UCONN and other colleges.

Through participation in 14 varsity sports and 40 clubs, students further explore and develop their interests. At the legendary Shubert Theatre in New Haven, students act, sing, dance, and work with professional technicians on sound, staging, and lights. Our cutting edge research in state-of-the-art molecular science, chemistry, physics, and biology laboratories has been nationally recognized.

Beyond our strong academic preparation for college, our students recognize the importance of values through a vital moral formation. They learn to respect the goodness and difference in others and share their talents through community service and participation in service clubs and organizations. 100% of our graduates attend four-year colleges, and emerge dedicated to lifelong learning and to sharing the values learned at Sacred Heart in communities throughout the world. They are articulate communicators and critical thinkers, committed to service. Sacred Heart Academy is a place where students grow in their love of God, appreciation of the arts, and sense of integrity, as they build confidence and excel.

Sacred Heart Academy welcomes students from more than 80 schools and 60 towns in Connecticut. Transportation as well as need-based and merit-based financial aid is available.

As you plan and prepare for your future, we encourage you to visit Sacred Heart and spend a day with us. This is the best way to know that Sacred Heart is right for you. To learn more and apply online please visit **www.sacredhearthamden.org.**

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(508) 278-7761

Falmouth, MA
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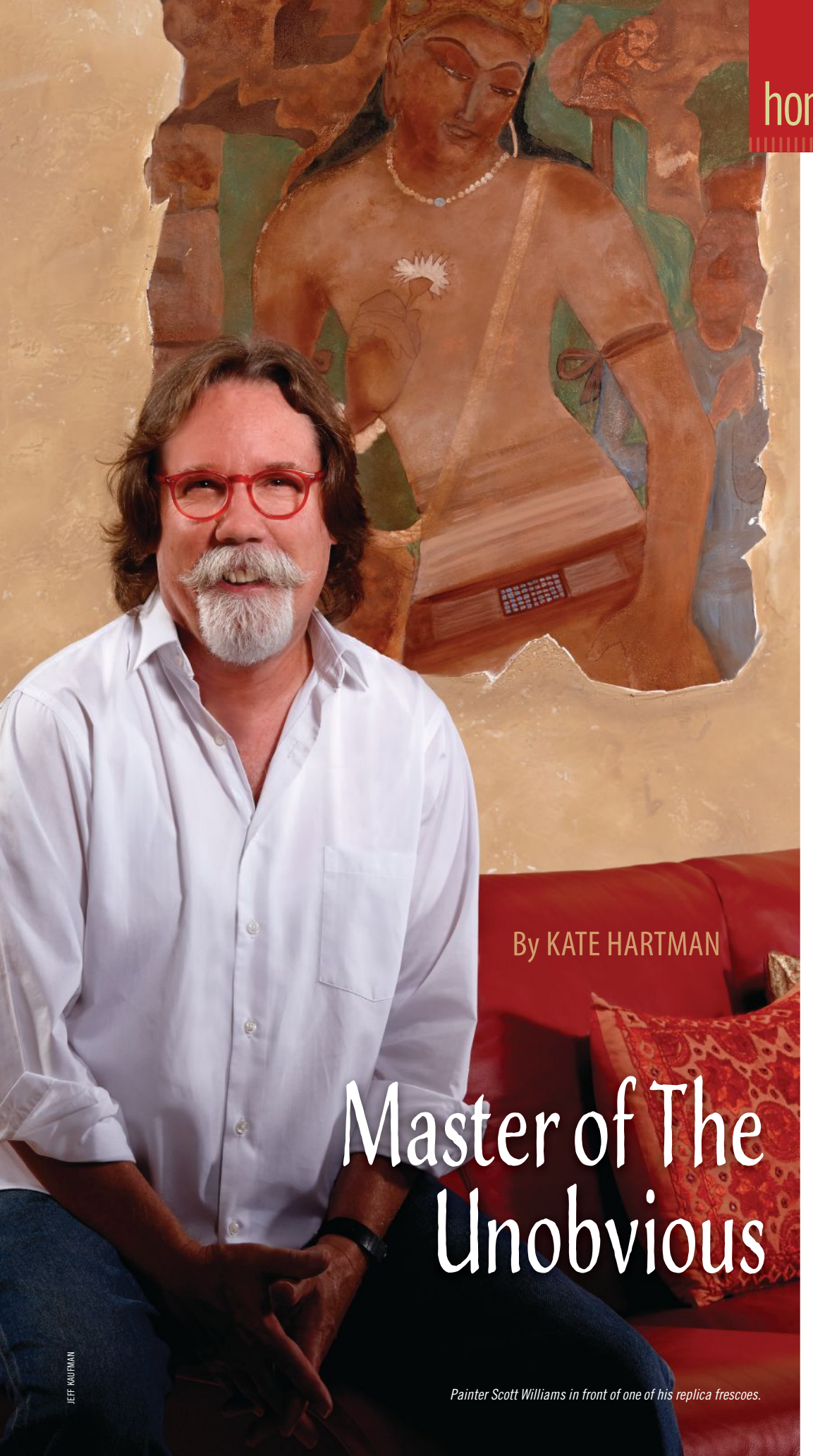


JEFF KAUFMAN

Painter Scott Williams in front of one of his replica frescoes.

Master of The Unobvious

By KATE HARTMAN

PAINTER SCOTT WILLIAMS' BEST WORK SOMETIMES GOES UNNOTICED—AND THAT'S JUST FINE BY HIM.

Decorative painting is a thickly veiled art form—known but not noticed, enjoyed but not revered. In fact, the point of decorative and faux painting is to create a background. The casual observer shouldn't be able to spot the major details, instead assuming that the stone, brick or distressed walls are natural.

"The better of a job I do, the less notice my work gets," admits local decorative painter and muralist Scott Williams, with mild bemusement. In a way, lack of effusive praise is the best compliment, but who doesn't want recognition?

Lucky for Williams, his work has garnered its own loyal following. The 63-year-old North Haven resident has made a long career from this niche art form. For three decades he has traveled around Connecticut and the surrounding region creating

Williams' best work often are subtle backgrounds like these simulated brushed gold walls.

works of art in people's homes—often multiple works of art in one client's home. His business, Yankee Heritage Renovators, survives largely on word-of-mouth recommendations.

"Someone will be invited to a house that I'm in, they will see my work and they will say, 'We'd like to have him come over,'" explains Williams. "They know [some of what I can do] from what they've seen, and their friends give them a fair education of the process."

That process involves several consultations between Williams and the client where small mockups are done and estimates are given. He then embarks upon the painting, which can take days, weeks or months depending on the scale of the project.

Williams has not formally trained as an artist, but he's always been interested in art. It was in music, though, that he really got his start. After dropping out of college he went

Williams works in a variety of styles such as the cloth-distressed look of these rooms.

PHOTOS THIS PAGE AND OPPOSITE: JEFF KAUFMAN

on the road with a rock band in the ’70s like many other passionate, adventure-seeking kids. It was fun, yes, but it was also a trying time. “We were starving to death,” he says. After meeting his wife, he gave up the dream to start a family.

“When the kids started to come, I went back to school and got a marketing degree. I started working for the business end of music,” Williams recalls. “All that time I loved to draw. I loved design.

“After some time, I was out in Indiana. I was in a seminary with my family, and I was looking for something I wanted to do,” he continues. “[Before that] I was working in the corporate world, but I felt like I was robbing the people of their money. I didn’t think I was doing anything of value, and I didn’t enjoy it. A friend said you should look into decorative painting because I know you like painting and I had a construction background then.”

In many ways it was a happenstance that brought Williams together with his passion, but in retrospect he sees that it was always

THIS PAGE: SCOTT WILLIAMS PHOTOGRAPHY

destined in a way.

"For me, I discovered the things I'm passionate about were things I was passionate about as a child," he says. "I always loved to draw. I loved to decorate things. When I was in bands, I did all the posters. The artwork that really interested me was the odd stuff—patina metal, the textures of stone and wood—so when decorative paint came into my life, it was right up my alley."

Williams bought a book and dedicated an entire winter to experimenting with faux painting in his workshop. That was 30 years ago. He has spent time working on different styles to expand his repertoire. He is adept at stonework, metals, patinas and the aesthetics of the Old World, traditional and contemporary styles. The vast majority of his work is transforming walls, ceilings, cabinets and furniture.

"[Decorative painting] came over from the old country, Great Britain and Italy, where

| CONTINUED ON **PAGE 59** |

SCOTT WILLIAMS PHOTOGRAPHY

In addition to his indoor repertorie, Williams also paints outdoor murals, such as the one above at a local bowling alley.

PHOTOS, BOTTOM: JEFF KAUFMAN

Examples of a faux silk weave with gold thread and marble.

Haunted graveyards....

Abandoned asylums....

Things that go bump in the night....

The state has a long history of strange happenings and supposedly supernatural events. In the spirit of Halloween, here are some of our favorite ghost stories, sure to send a chill down your spine.

HAUNTED CONNECTICUT

Just remember, they're only stories.
We think.

REAL ESTATE THAT'S DOWNRIGHT SCARY

HISTORIC HAUNTS

REPORTS OF OTHERWORLDLY PHENOMENON spanned the decades at Phelps Mansion in Stratford. First, in 1850, the home's occupants, the Phelps family, began being beset by all sorts of unusual events including strange sounds, objects randomly moving through the air and furniture overturning. Despite intense scrutiny from professional investigators and skeptical journalists at the time, no culprit was found. One popular theory was that the house was being haunted by the spirit of Goody Bassett, a woman who in 1651 had been hanged as a witch near the property. After 1851, the hauntings stopped disturbing the Phelps family and the house apparently went back to normal for more than a century. In the 1970s, after the house had been converted to a nursing home, staff and residents reported hearing strange noises and having odd experiences. Renowned local ghost hunters Ed and Lorraine Warren were called into investigate but could find nothing definitive. After sustaining damage in a fire, the house was demolished in 1974.

In November of that year, a small bungalow-style home on Lindley Street in Bridgeport was thought to be under attack by supernatural forces. What made the case so notable is that the seemingly inexplicable events were observed by a large number of reliable witnesses in addition to the home's owners Gerard and Laura Goodin (who claimed not to believe in the supernatural), including more than two dozen firefighters, police officers and other investigators. Reports included couches and chairs spontaneously moving across the floor, disembodies voices being heard and tables and a refrigerator levitating. Hundreds gathered in the street to glimpse the happenings and, of course, the Warrens got involved. Ultimately, a few weeks into the investigation a police officer witnessed Marcia, the Goodin's 10-year-old daughter who had been adopted six years previously, trying to knock a TV over when she thought no one was looking. Marcia confessed to faking the whole thing and the haunting was declared a hoax but some witnesses were not convinced and remembered seeing things when Marcia was not in the house or that a 10-year-old girl couldn't accomplish, i.e. levitating furniture. Cue: Twilight Zone music.

Phelps Mansion is long gone; the Lindley Street house is now a private residence.

(Top): A crowd gathers around the Gerard and Laura Goodin's Lindley Street bungalow, the site of supposedly supernatural events that were later attributed to the couple's 10-year-old daughter.

(Inset): Haunted happenings reportedly plagued The Phelps Mansion in Stratford starting in 1850 and continuing until it was demolished in 1974 after sustaining fire damage.

PHIL MCDONALD/ISTOCK/THINKSTOCK

IN THE DARKNESS, SHE WAITS
THE WHITE LADY

ONE OF THE MOST WELL-KNOWN APPARATIONS IN THE STATE, the White Lady allegedly haunts the 300-year-old Union Cemetery in Easton, located at the junction of routes 59 and 136. This specter of a woman in a long white gown has gained its notoriety in large part due to extensive investigations of the cemetery by Lorraine and Ed Warren, who are among the dozens who claim to have seen, photographed and even video recorded her as she's floated among the tombstones. Others have purportedly seen another entity here called "Red Eyes," which is exactly what it sounds like—a pair of red eyes glowing in the darkness.

Although there's no evidence whatsoever, the most popular legend is that the White Lady is the ghost of a woman who was murdered and then had her body dumped in a sinkhole behind the Easton Baptist Church, adjacent to the cemetery. And being a free spirit, there are those who believe that she also haunts nearby Stepney Cemetery in Monroe, which coincidentally is now the resting place of Ed Warren.

DAMNEDCT.COM

The cemetery is strictly off-limits after sunset so if you decide to visit after dark, rather than encounter the White Lady, there's an excellent chance you'll run across the Men in Blue as the Easton police are very active in patroling it.

THE PEOPLE SHALL BE TROUBLED AT MIDNIGHT AND PASS AWAY
AT HIGH NOON
JUST FROM, AND ABOUT TO RENEW
HER DAILY WORK, IN HER FULL STRENGTH OF
BODY AND MIND
MARY E. HART
HAVING FALLEN PROSTRATE
REMAINED UNCONSCIOUS, UNTIL SHE DIED AT MIDNIGHT
OCTOBER 15, 1872
BORN DECEMBER 16, 1824

DAMNEDCT.COM

A CURSE ON NEW HAVEN?

MIDNIGHT MARY

ON THE LARGE, PINK GRANITE GRAVE STONE of Mary E. Hart in New Haven's Evergreen Cemetery is the inscription: "The people shall be troubled at midnight and pass away." It's a quotation from the Bible (Job, chapter 34, verse 20). According to the rest of her epitaph, she died at midnight on Oct. 15, 1872, after "having fallen prostate," so it makes sense. However, subsequent fanciful stories about the quotation and her demise have arisen, including one in which her aunt had a dream that Mary had been buried alive; when they dug up the coffin, they allegedly found that Mary was still dead but her fingernails were bloodied and the coffin lining had been shredded as if she had tried to claw her way out! In addition to accounts of seeing her spirit wander the cemetery, there are classic urban legend-like tales of a woman matching Mary's description getting picked up at night while hitchhiking and when the driver returned later to see if the young woman had gotten home alright, they would discover that they had given her ghost a ride.

Other fabricated legends have sprung up about the grave including suggestions that Mary was a witch, and as such, there's always a college student, who on a dare, decides to spend the night at her grave only to be found dead the next morning—another victim of Midnight Mary!

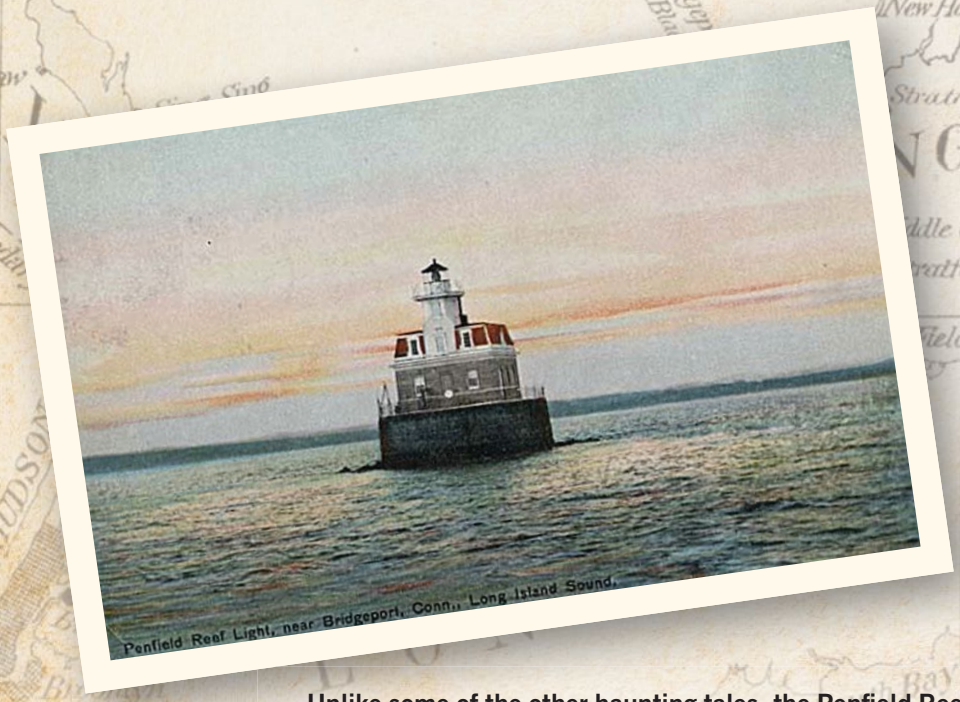
AT HIGH NOON
JUST FROM, AND ABOUT TO RENEW
HER DAILY WORK, IN HER FULL STRENGTH OF
BODY AND MIND
MARY E. HART
HAVING FALLEN PROSTRATE:
REMAINED UNCONSCIOUS, UNTIL SHE DIED AT MIDNIGHT,
OCTOBER 15, 1872
BORN DECEMBER 16, 1824

INSCRIPTION ON MARY E. HART'S TOMBSTONE

Evergreen Cemetery is open to the public during normal visiting hours. Mary's tombstone can be found on the east side of the cemetery, near Winthrop Avenue.

GHOSTS OF THE SHORELINE

THE ROCKY CONNECTICUT SHORELINE IS STUDDED WITH HISTORIC BEACONS, AND IT SEEMS AS THOUGH EACH ONE HAS ITS OWN GHOST STORY. HERE ARE TWO OF OUR FAVORITES:



Unlike some of the other haunting tales, the Penfield Reef lighthouse off the Fairfield coast can document its tragedy—on Dec. 22, 1916, keeper Fred A. Jordan drowned when his boat capsized while trying to row to shore in a storm. Subsequent keepers reported seeing a gray, phosphorescent figure in Jordan's old room and around the lighthouse in addition to hearing phantom footsteps. Also, there is a story of a yacht that ran into trouble around the reef but was guided to safety by a strange man in a rowboat, as well as another report of two boys being saved by "a mysterious man who appeared from the rocks" after their canoe capsized; when they were safe, the good Samaritan disappeared as quickly as he had appeared. Apparently, keeper Jordan is still standing watch, ready to help those in distress.

BACKGROUND IMAGE: ANNUAL REPORT OF THE LIGHT-HOUSE BOARD, 1876, COURTESY NATIONAL PARK SERVICE

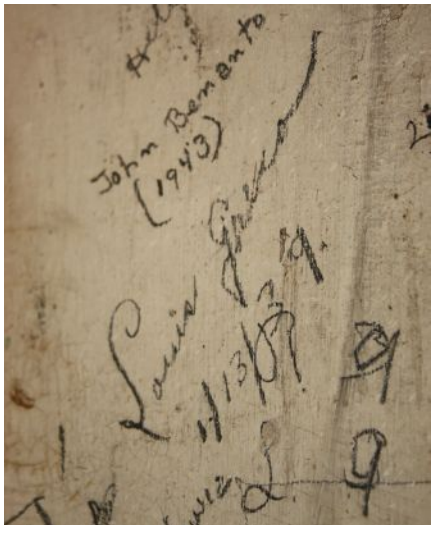
"NEW LONDON LEDGE LIGHTHOUSE, NEW LONDON, CONN (69112)" BY TICHNOR BROTHERS, PUBLISHER - BOSTON PUBLIC LIBRARY TICHNOR BROTHERS COLLECTION #69112. LICENSED UNDER PUBLIC DOMAIN VIA WIKIMEDIA COMMONS

One of the most "famous" ghosts of Connecticut is "Ernie," who legend has it is the soul of a former keeper of the distinctive New London Ledge Lighthouse. Built atop a concrete pier in New London harbor, the red, three-story building has been protecting sailors for more than a century. The story goes that in the 1920s or '30s, the keeper (possibly a man named John Randolph) was so distraught that his wife ran off with the local ferry captain that he jumped from the roof to his death. Although there's no evidence of this story, visitors have nonetheless reported strange happenings, from doors opening and closing randomly, unexplained knockings, bedsheets flying off of beds, cups moving around, electronics spontaneously switching on and the foghorn sounding on its own. Oh, and the ghost of a tall, bearded man in a rain slicker has been seen.

During the summer (June-August) Project Oceanology offers 2.5-hour tours, including time inside the lighthouse. And since it is a lighthouse sitting smack dab in New London harbor at the mouth of the Thames River, it can always be viewed by boat.

A PHANTOM IN THE OPERA HOUSE?

CHILD'S PLAY



Left: Signatures from those who performed at the Opera House still adorn the walls. Right: A gift left for Andy.

AFTER MORE THAN A CENTURY of hosting performances by Lionel Barrymore, Harry Houdini, John Phillip Souza and Red Skelton, the big star now at the historic Sterling Opera House is "Andy," the supposed spirit of a young boy. Paranormal investigation teams—including SyFy's "Ghost Hunters"—claim to have captured all sorts of paranormal phenomena at the long-abandoned vaudeville theater including EVP (electronic voice phenomena, when supposedly otherworldy voices that can't be heard under normal circumstances are heard during playback of recordings on electronic devices). Others say they've heard the voices of children, seen shadowy figures and the hand prints of a child in the dust.

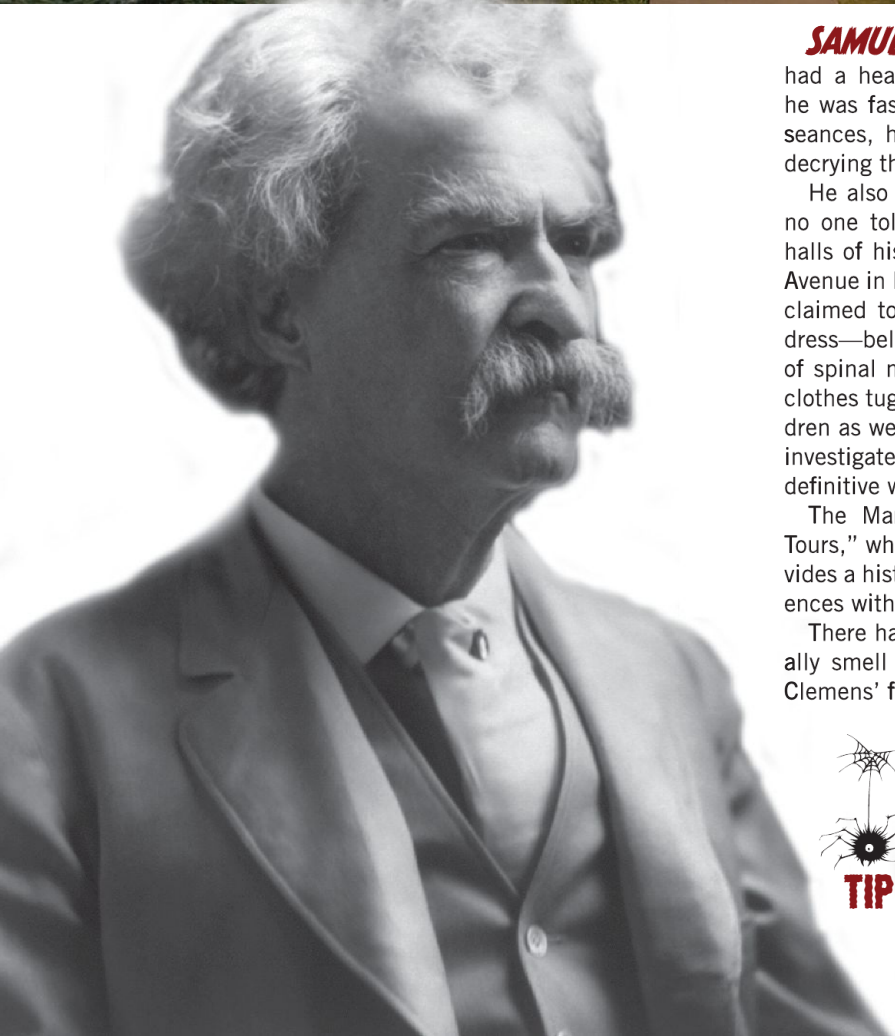
TIP The Sterling Opera House is located in downtown Derby. It currently is not open to the public, although tours are sometimes offered around Halloween.

DAMNED.COM

IS SOMEONE STILL AT HOME AT THE TWAIN HOUSE?

COURTESY OF THE MARK TWAIN HOUSE

LITERARY GHOSTS



SAMUEL CLEMENS, A.K.A. MARK TWAIN, had a healthy skepticism when it came to spirits—although he was fascinated by ghost stories and occasionally attended seances, he was quick to ridicule adherents of Spiritualism, decrying those who claimed to contact the dead as frauds.

He also seemed equally skeptical of ghosts, but apparently no one told the ghosts who are now claimed to wander the halls of his former residence (now a museum) on Farmington Avenue in Hartford. Over the years, employees and visitors have claimed to see the apparation of a young woman in a white dress—believed to be Susy Clemens, who died in the house of spinal meningitis in 1896 at age 24. Some have also had clothes tugged by unseen forces and heard the laughter of children as well as other pecuilar noises. The house has also been investigated by SyFy's "Ghost Hunters" team, although nothing definitive was recorded.

The Mark Twian House regularly offers "Graveyard Shift Tours," which features an after-dark tour of the house that provides a historical perspective regarding Clemens and his experiences with the supernatural.

There have also been suggestions that visitors can occasionally smell cigar smoke in the billiards room, one of Samuel Clemens' favorite places and one of his favorite hobbies.

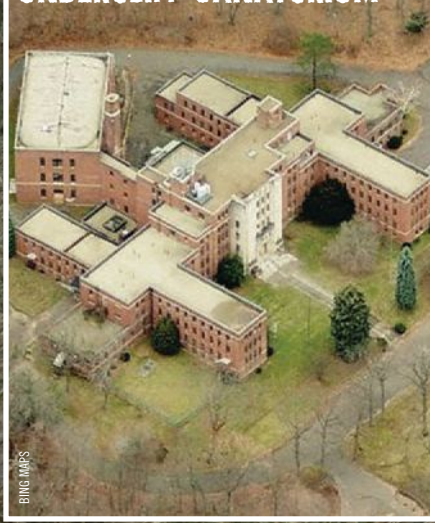
TIP

The Mark Twain House is open to the public throughout the year—for a schedule of "Graveyard Shift Tours," visit marktwainhouse.org.

YOU'LL FIND NO PEACE OF MIND HERE

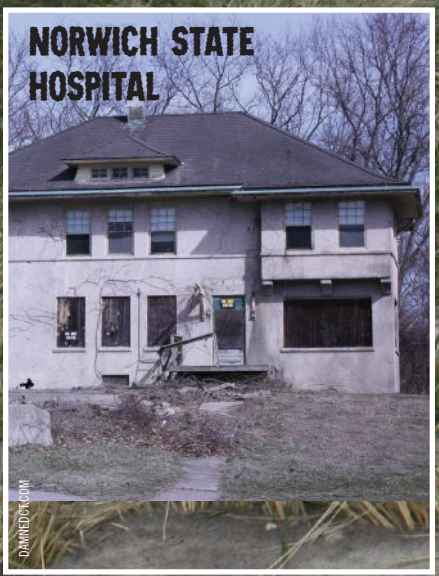
THE DOCTORS

UNDERCLIFF SANATORIUM



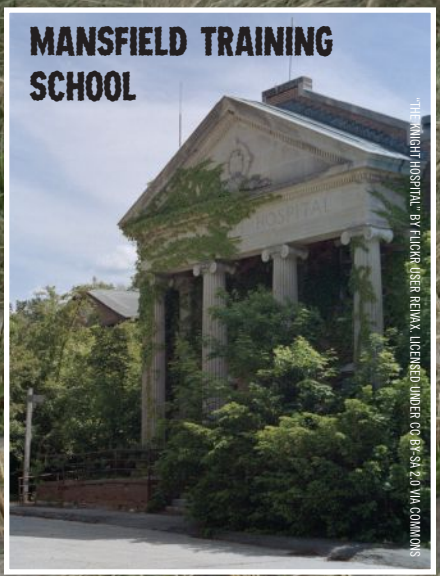
BING MAPS

NORWICH STATE HOSPITAL



DAWNEDC.COM

MANSFIELD TRAINING SCHOOL



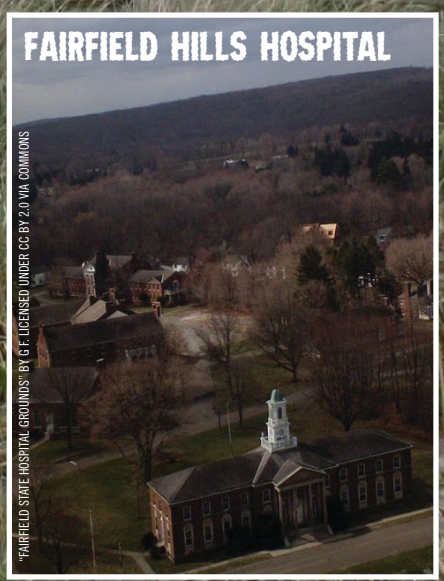
"THE KNIGHT HOSPITAL" BY FLICKR USER REWAX. LICENSED UNDER CC BY-SA 2.0 VIA COMMONS

SEASIDE SANITORIUM

DAWNEDC.COM

ARE OUT...

IN THE WORLD OF CLASSIC HORROR, IS THERE ANY SETTING MORE UNSETTLING THAN AN ABANDONED LUNATIC ASYLUM?



"FAIRFIELD STATE HOSPITAL GROUNDS" BY G F. LICENSED UNDER CC BY 2.0 VIA COMMONS

Connecticut has more than its share of shuttered mental health facilities, where, although the actual histories are benign and the vast majority of patients were tenderly cared for, movie-inspired imagined cruelties and struggles make for fertile ground that's ripe for supposed hauntings.

Five of the best-known in the state—Fairfield Hills Hospital in Newtown, Seaside Sanatorium in Waterford, Undercliff Sanatorium in Meriden, Mansfield Training School in Mansfield and Norwich State Hospital in Preston—are all in varying stages of decay, and it's the combination of abandoned, ivy-covered and crumbling institutional buildings set on overgrown collegial campuses that draw amateur ghost hunters and paranormal research teams.

Each has its own peculiarities and tales: The buildings of Fairfield Hills were connected by a series of creepy underground tunnels (that are now all filled or sealed); a rusting playground sits empty in front of the once-grand Cass Gilbert-designed main building of Seaside Sanatorium, a chilling nod to its original mission of treating children with tuberculosis; the Mansfield Training School was founded in 1860 as the Connecticut School for Imbeciles, and now sits on the quiet and nearly forgotten Depot Campus of UConn, and has been featured on multiple paranormal investigation shows.

All the buildings on these properties are strictly off-limits; portions of the grounds at Seaside, Mansfield and Fairfield Hills, however, are open to the public.

THE VAMPIRES OF CONNECTICUT

LONG BEFORE TWILIGHT OR "TRUE BLOOD," a vampire craze of a different kind swept through the state. In the mid 1800s, the Rays of Jewett City were beset by tuberculosis, then known as consumption. Over the course of nine years they lost multiple family members to the mysterious disease that seemed to eat slowly away at the living. The first to die was 24-year-old son Lemuel in 1845; less than four years later, family patriarch Henry B. Ray was felled by the same disease; he was followed to the grave in the same manner by 26-year-old son Elisha, only two years afterward. Three years later, in 1854, eldest son Henry was stricken with the ghoulish seeming symptoms of the illness.

Panic set in. Perhaps inspired by superstitions brought to New England by sailors from Europe, the family came to believe that the deaths were being caused by their dead relatives rising from their graves during the night and feasting on their blood. *Dracula* would not be published by Bram Stoker for more than 40 years (in 1897), and the vampires they envisioned were not debonair aristocrats; instead they were thought to be zombie-like, walking corpses. To fight this apparently supernatural force, drastic measures were taken.

According to newspaper accounts of the time, the decomposing bodies of Lemuel and Elisha were dug up and burned immediately. Although it appears the body of Henry Sr. was spared. It was believed the incendiary action did the trick—history does not record a specific date for young Henry's demise, so it's thought that he survived his affliction.

Perhaps stranger still is that Lemuel and Elisha were not the only "vampires" in the neighborhood. In the 1990s, a nearby burial site of the Walton family was discovered when children playing at a Griswold gravel mine unearthed a skull. When the site was excavated by archeologists, it was found that one of the bodies, known as J.B., had been decimated by consumption, and apparently had been dug up after it was buried, had its head removed, what was left of the skeleton faced down and its femur bones crossed over the chest. Though the practice was apparently fairly widespread in parts of New England, J.B.'s skeleton provides the only archeological evidence of a New England vampire exhumation.

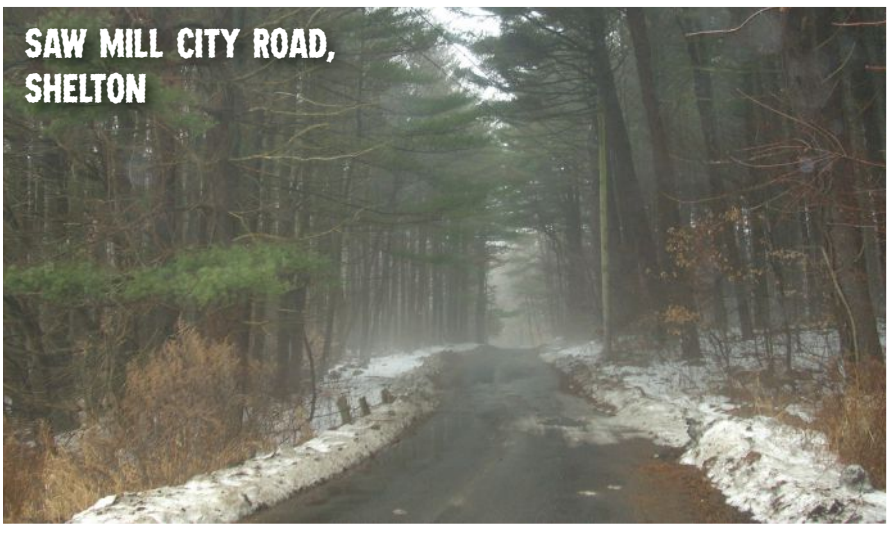
Several of the Ray family members are interrred in Jewett City Cemetery, which is open to the public from dawn to dusk.

DAWNEDOT.COM

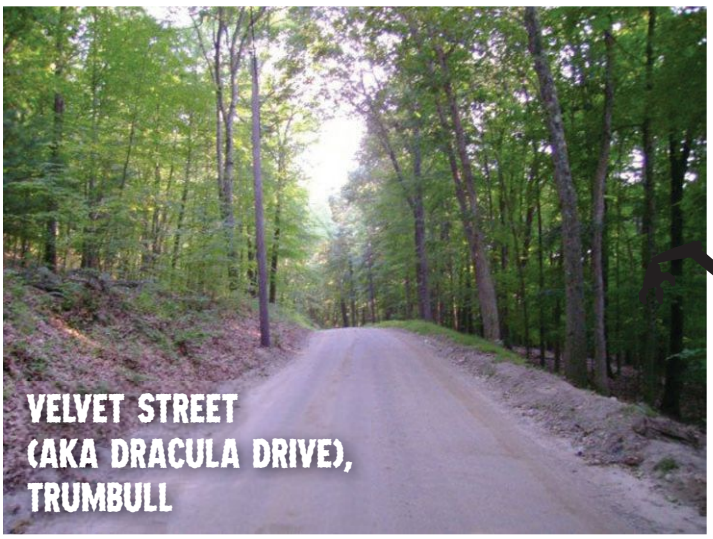
CUE THE BANJO MUSIC....

THE MELONHEADS

DOWNS ROAD, HAMDEN



SAW MILL CITY ROAD, SHELTON



VELVET STREET (AKA DRACULA DRIVE), TRUMBULL

TOP AND MIDDLE: DAMNEDCT.COM

GROWING UP IN CONNECTICUT, there's a good chance that you've heard whispered stories about a group of giant-headed mutants who lived on the outskirts of your town, a band of inbred freaks who were ready to prey *Deliverance*-style on whoever was careless or unfortunate enough to wander too close to their decrepit house or backwoods compound . . . .

Of course we're talking about the Melon Heads, an urban legend (we think!) that has been told all across Connecticut. In most versions of the story, there's a Melon Head Road somewhere in town—for example, in Shelton, it's Saw Mill City Road; in Trumbull, it's Velvet Street (also known as "Dracula Drive"); in Milford, it's Zion Hill Road; in Hamden, it's Downs Road; and so on. All usually are quiet, unassuming streets—sometimes unpaved in sections—that wind through the more woodsy parts of town. The Melon Heads themselves are rumored to be everything from a group of escaped mental patients to a lost colony of inbred mountain folk. And of course, everyone has a friend's uncle's cousin's sister's brother who swears that they saw the Melon Heads one dark night and barely escaped with their lives. Never mind that almost all these "encounters" seem to involve bored college kids (and alcohol) out on a dare.

So where did the stories start? Some speculate it may have started when someone afflicted with encephalitis (swelling of the brain) was trying to live away from prying ignorant eyes, and the stories grew out of that. Others think it could've come from isolated pockets of Melungeon peoples, who were descended mixes of Native Americans and Europeans, who were shunned from "proper" society—and from "Melungeon," you could get the slang of "Melon head." The fun is that no one knows for sure—until they become a victim of the Melon Heads. Then it's too late.

TIP

Almost all of the Melon Head roads across the state are "normal" public thoroughfares, so visit at your own risk!

SCARES ON THE SILVER SCREEN

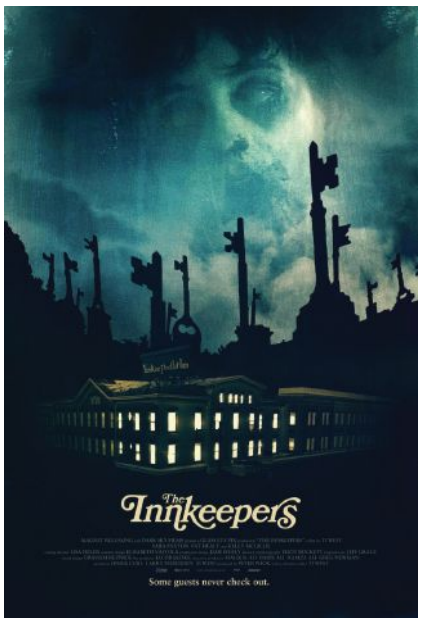
THERE ARE PLENTY OF GHOST STORIES NATIVE TO OUR GREAT STATE, BUT ONLY A FEW HAVE BEEN IMMORTALIZED IN TERRIFYING HORROR FILMS OVER THE PAST FEW YEARS.

"The Haunting in Connecticut," released March 2009

The movie tells the terrifying tale of the Campbell family who moves into a Southington Victorian with a disturbing history. The home was once a funeral parlor and the previous owner's clairvoyant son was a demonic messenger. Inexplicable things begin to occur and in the end, the family burns down the house to destroy the evil entities. A scary story for sure, though not necessarily a true one.

In reality, the Snedeker family moved into the Southington house in 1986. The basement of the home was once a mortuary, but that's where the truth starts to blur. Lights turned on and off randomly, inanimate objects moved, foul odors were detected and unseen forces were felt. Their son allegedly saw apparitions and became possessed by demonic spirits, which got Ed and Lorraine Warren involved, and a priest performed an exorcism. Much of the Snedekers' claims have been challenged, and assertions have been made that the boy was struggling with drug addiction, which would explain some of the claims.

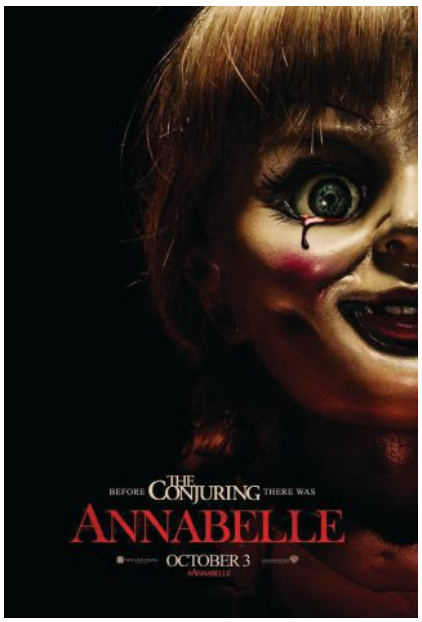
The house's current owners have not reported any disturbances.



"The Innkeepers," released March 2011

Opened in July 1891, the Yankee Pedlar Inn in Torrington (then named The Conley Inn) was the dream of Frank and Alice Conley, and welcomed thousands of visitors. Today, the Yankee Pedlar looks much like it did originally, though a little worn. Over the years, stories have circulated about odd occurrences—a popular tale is that the spirit of Alice Conley, who supposedly died in Room 353, still roams the halls checking on guests; her favorite rocking chair sits in the lobby, where it's been said to move on its own.

When horror film director Ti West stayed at the inn in 2008 he was inspired to make a film—*The Innkeepers*, which transforms the rather innocuous ghost tales into a heart-pumping narrative of two inn employees turned "ghost hunters" on the eve of the building's closure. In reality, the inn remains open and you can stay there to experience the paranormal yourself.



"Annabelle," released October 3, 2014

A prequel to the popular horror film *The Conjuring*, *Annabelle* tells the frightening tale of a doll (in the film, a porcelain-faced demon, and in real life, a possessed Raggedy Ann doll) that inflicts terror on anyone who touches or provokes it. In the movie, a young family is terrorized by the doll, tries to be rid of it and yet is unable to do so.

In reality, the doll is kept in a blessed case at The Warrens' Occult Museum in Monroe. Ed and Lorraine Warren claimed the doll has caused harm, and even death, to those foolish enough to touch it. Annabelle hasn't wreaked havoc in years, but remains feared.

Annabelle is a fright fest, but the storyline deviates greatly from the tales of the doll's terror. The Warrens were greatly involved in *The Conjuring*, which is based on their real-life case with Annabelle, but the sequel is completely fabricated.

(FROM LEFT TO RIGHT) LIONSGATE ENTERTAINMENT; MAGNET RELEASING; WARNER BROS. PICTURES

TIP Download the movies, get some popcorn, snuggle under the blankets and enjoy a triple-header of Connecticut horror.

The real Annabelle resides in a blessed (and locked) case at The Warrens Occult Museum. We'll let you judge which version is creepier.

COURTESY OF THE WARRENS OCCULT MUSEUM

THE MOST HAUNTED PLACE ON EARTH?

Any discussion of haunted Connecticut almost always begins with Dudleytown, the "village of the damned" that has been proclaimed as one of the most haunted locations on the planet by every "expert" from the Warrens, who declared it "demonically possessed," to movie 'ghostbuster' Dan Aykroyd. Stories abound of the abandoned town tucked away in the forested hills of Cornwall, supposedly once inhabited by eternally cursed descendants of Englishman Edmund Dudley, who was beheaded for treason. Allegedly generations of Dudleys have come to bad ends, either dying prematurely, being murdered or just going insane. Consequently, the tainted ground has been home to all sorts of alleged paranormal experiences, from spirits and unexplained phenomena to hexes and demonic dalliances, drawing legions of amateur ghost hunters.

Except almost all of the "history" has been fabricated and all the tales of woe have been thoroughly debunked by competent historians. Yes, a few members of the Dudley family were part of the small settlement here in the 18th century (hence the name), but they were not in any way connected to Edmund Dudley, nor did any of them go insane. Many of them moved away in the natural course of things as easier-to-farm lands were cultivated in the Midwest and the region's iron industry faded. There were occasional accidental deaths, just like in every other village in the state, none of which had "supernatural" causes. In fact, many of the "cursed" stories didn't appear until the publication of a poorly (if at all) researched 20th-century history of the area that that has been greatly embellished over the years. In short, there's absolutely no evidence whatsoever that Dudleytown is "cursed" more than any other abandoned settlement in Connecticut history.

But hey, why let the truth get in the way of a bad story.

For the record, there is absolutely no trespassing in the area that was Dudleytown as it is on private property and is heavily patroled by local and state police, who will not hesitate to arrest and prosecute uninvited visitors. The settlement is long gone and is now just a peaceful forest.

LOVE NEVER DIES?

The Daniel Benton Homestead in Tolland was built in 1720, and was home to six generations of Bentons for more than two centuries.

However, the ghost story here revolves around Daniel's grandson Elisha, a patriot and soldier in the Continental army who captured during a battle of the American Revolution. He was placed on a prison ship where he unfortunately contracted smallpox. He was soon traded for a British prisoner and sent home where he was reunited with his true love, a local girl named Jemima Barrows. Against her family's wishes, Jemima cared for Elisha, but he soon succumbed to his illness. Sadly, Jemima contracted smallpox from her love, and died a few weeks later. However, because the couple were not officially married, per traditions of the day, they were buried on either side of a carriage path.

All sorts of unusual supernatural activity has been reported here, including unusual lights, disembodied cries, strange knocks and shadowy figures moving about the homestead at night, including one spirit of a young woman in a wedding dress. Likewise, the shade of a soldier has been spotted roaming the grounds at night, perhaps looking for his lost beloved.

The Benton Homestead is currently not available for tours due to recent storm damage, but the grounds are open through October.

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2016 READER RESTAURANT SURVEY

Visit **connecticutmag.com/restaurantsurvey** or fill out this printed ballot to cast your vote for your favorite Connecticut restaurants. The results will appear in our January 2016 issue.

Mail printed ballots to **Restaurant Survey, Connecticut Magazine, 100 Gando Drive, New Haven, CT 06513**. Original ballots only – no photocopies will be accepted. Ballots must be entered or received by November 1, 2015.

■ **name** _____ ■ **email** _____

■ **Best Restaurant for Overall Excellence**
name _____
town _____

■ **Best New Restaurant** *(opened within last year)*
name _____
town _____

■ **Best American**
name _____
town _____

■ **Best French**
name _____
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■ **Best Italian**
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■ **Best Asian**
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■ **Best Mexican**
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■ **Best Desserts**
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■ **Best Cocktails**
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■ **Best Wine Selection**
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town _____

■ **Best Service**
name _____
town _____

■ **Best Value**
name _____
town _____

■ **Best Hidden Gem**
name _____
town _____

Ron, standing, with his mother and father, Dorothy and Boyd Mallett, and baby brother, Jason, at the Bronx Park, 1948.

Theory of Special Relativity, Einstein showed that time, long believed to be a constant, was relative and that as a clock moves faster time slows down. Later in 1915, in his Theory of General Relativity, Einstein showed that time was also affected by gravity—the greater the gravitational pull the slower time passes.

In the early 1970s, the special theory was proven when atomic clocks were flown on jet flights and slowed down compared to non-moving clocks at the U.S. Naval Observatory. Of course, it's not just clocks, everything slows down. "Your heart is a clock, this means it would slow down," Mallett explains. As a result, Mallett says, traveling in a plane provides a form of time travel into the future; only the distance into the future is so small its nonobservable. This is because the time dilation effect depends on speed. Subatomic particles traveling close to the speed of light live 10 to 20 times longer, thereby traveling further into the future.

Einstein's general theory also has everyday consequences. Earlier GPS systems had inaccurate time predictions because they did not take into account that if you put a clock into orbit around the Earth on a GPS satellite, where gravity is much weaker, it will run milliseconds faster than clocks within cars on the Earth's surface.

Mallett wasn't interested in time travel to the future. He wanted to journey to the past. Over the years mathematical models that theorized time loops could form within a rotating universe or a rotating black hole inspired Mallett. In the late 1990s, after a period of depression brought on by a heart condition, he resumed his time travel studies with renewed vigor. He found that he wasn't the only physicist looking into a practice that had once seemed firmly rooted in science fiction. Renowned physicist Kip Thorne, a friend of Stephen Hawking and Carl Sagan, has written about the possibility of time travel through wormholes, and Richard Gott at Princeton has considered the possibility of time travel using cosmic strings, a theoretical defect in the fabric of space-time believed to be left over from the Big Bang.

Both methods, even if proven possible, would be well beyond human capability, as they would require an ability to travel the cosmos in a manner likely several millennia or more ahead of current technology. But, inspired by these ideas, Mallett began looking for a different method and one that could be produced from Earth.

Mallett realized that Einstein's work showed that light, in addition to matter, would bend space. Using a concentrated light, a laser, fired in a loop, he ultimately devised equations showing that within a laser loop space and potentially time could be twisted if the laser was powerful enough.

Mallett's most famous equation and his magnum opus is difficult for nonscientists to comprehend. To help, Mallett uses a simplified visual analogy. He drops a sugar cube inside a cup of coffee and stirs it with a spoon. Just as stirring the coffee forms a whirlpool at the center of the mug that the cube is sucked down, Mallett believes the laser ring will act like the spoon, twisting space and time within the ring instead of coffee and allowing the particle at its center to travel down a whirlpool through time.

In 2001, Mallett came out of the "time travel closet." Instead of being renounced as a crackpot as he long feared, he was celebrated both by the public and scientific community. At that time, it appeared Mallett was closer than ever to seeing his father again, but when he stepped away from his equations for a bit, he realized that his elegant theories, even if proven true, still couldn't reunite him with his father.

Over the years Mallett has envisioned what a visit to the past would look like down to the tiniest detail. He sees himself going back to his family's home in the Bronx and hearing his father's deep, soft voice once again. He imagines talking with his dad, and slowly explaining his theories of time travel and how he returned to the past, ultimately revealing who he really is.

But the peacefulness of this daydream is shattered by one of the classic arguments against time travel—if time travel will one day be invented, how come someone in the future has not traveled back to our time?

As Hawking, a time travel skeptic, put it in *A Brief History of Time,* "If time travel is possible, where are the tourists from the future?" With Mallett's method, the laser rings would allow for travel back in time only to the point they were invented. "It's the machine that's creating this twisting of space and time so you can't travel back earlier than when the device is turned on," he says. "Once time travel comes online, our descendants will be able to visit us but we won't be able to visit our ancestors."

Even so, Mallett holds a vague, admittedly far-fetched dream of reuniting with his father. Scientists today believe it is probable that there are other forms of life in the universe. Ron says it stands to reason that some of them will be more advanced and if his method for time travel works, alien civilizations could have discovered it long before us. "If their machine has been on, let's say, for 10,000 years, once we get to their planet we can use their time machine to go back to our distant past. So maybe our distant past will eventually be opened up to us if we are able to use an extraterrestrial time machine. That's all hypothesis, but it's not outside the domain of possibility," he says softly. He adds, "I always had this kind of a fantasy that people in the future have connected with this and they say 'Hey, Mallett was one of the pioneers, why don't we go back and do something nice for him?' But that's just a fantasy."

His mathematical theories on time travel are based on Einstein's General Theory of Relativity and are far from fantasy. He's made peace with the realization that even if his time machine works, he won't see his father again. Yet that doesn't mean his connection with the man who brought him into the world does not transcend the boundaries of time and space.

"I am what I am because of my father," Ron Mallett says. "The theoretical physicist would not exist without Boyd Mallett, not just because I was born but because of my love for him. I miss him every single day and I think about him every day."

For more information on Ron Mallett visit phys.uconn.edu/~mallett/main/funding.htm. His autobiography Time Traveler: A Scientist's Personal Mission to Make Time Travel a Reality *is available from Amazon.com and other major book sellers.*

|master of the unobvious|

CONTINUED FROM **PAGE 41**

people in the trades were living in homes with their families while they decorated the houses," Williams explains. "In Newport you can see great examples of that where someone of my trade would move in with their whole family and spend three or four years decorating the house while the family had other responsibilities. When you got done with that house, the neighbors would have you come to their house."

It's not completely unlike Williams' own method of working. Once he felt competent at decorative painting, he started completing small projects for friends and his reputation grew. Some of his early clientele were the "rich and famous of Connecticut," which

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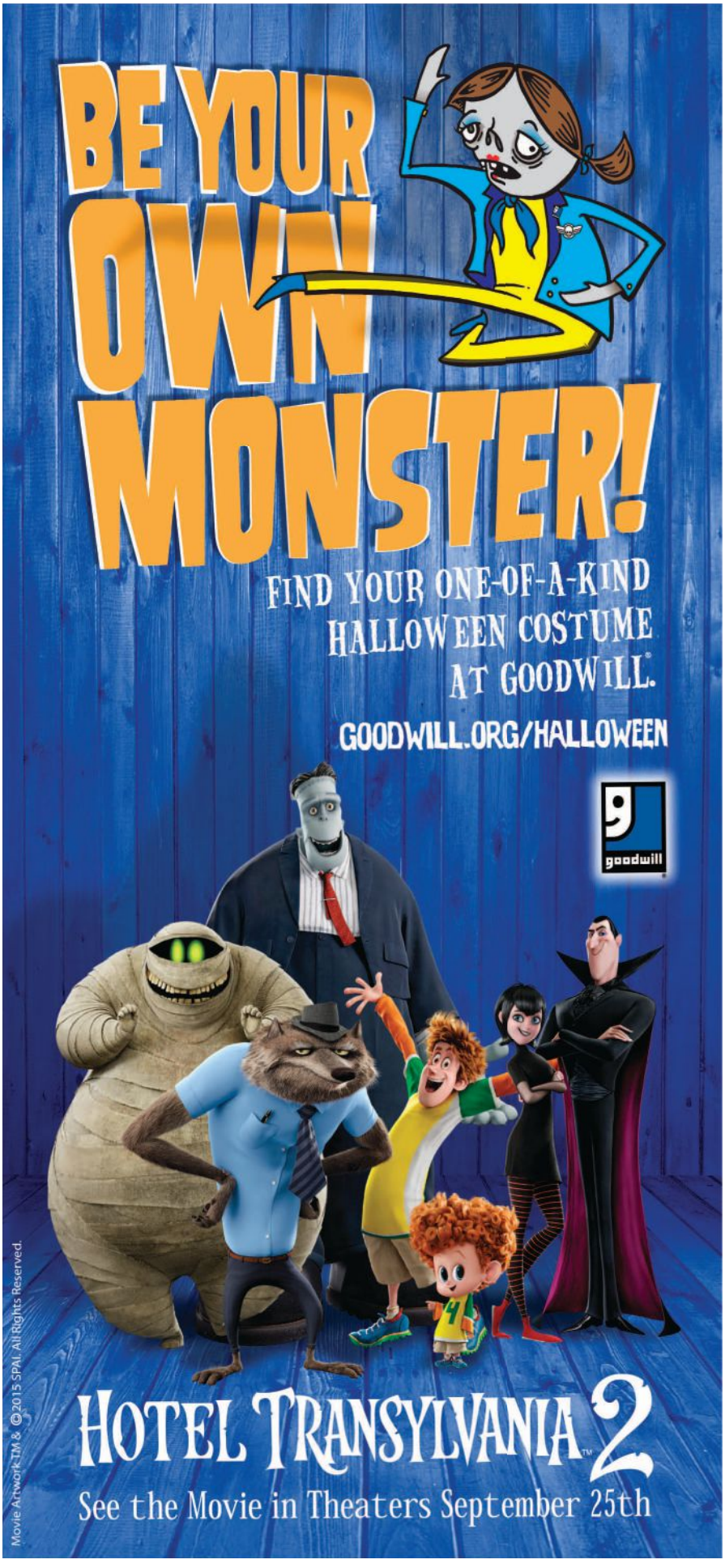
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boosted his business immensely.

He admits he had no idea he could make a living as a decorative artist, but he continued to take one project after the next until he had a steady work flow. To this day, he focuses on one project at a time and puts a lot into the initial planning stages to be sure the client knows and is happy with what they are getting.

"I believe [decorative painting] has become more of a mainstay in the industry because of the death of wallpaper," he says. "The vinyl product, which is really a PVC product—that stuff never breaks down in the landfill, not to say how it off gasses in your house for years. When people started becoming aware and more sensitive to that, that's where wall covering as an industry in the U.S. really hit the decline. People were primarily painting their homes. When they saw that they had an alternative to that—they could have stripes, background and foreground hand painted—then it became my goal to make that affordable to everybody."

Pricing depends on the size of the job, materials and time. He prides himself on committing to his initial quote as a contract. His prices don't fluctuate once the project has begun.

Williams can also complete murals for clients, though he says it only makes up about 10 percent of his business since most people don't have space for a large-scale mural. He calls mural painting, "a highly personal" experience that begins with research on the image. He completes a small thumbnail painting for the client before embarking on the full-size work.

"As far as murals go, I love doing the Masters," he says. "I have work on my website of Picasso and Michelangelo. That's a real privi-

PHOTOS: JEFF KAUFMAN

Open brush gold entryway (above) and detail (top).

lege. I don't claim to be as good as they were or are, but to be able to show someone that on a large scale—it's a gas."

Decorative art is a true labor of love for Williams, and he wouldn't have it any other way. He will go where the work is, and has traveled all the way to West Palm Beach, Fla., to paint a client's second home. He admits he could work more frequently if he moved to Los Angeles or Las Vegas because large hotels and resorts are where the majority of the work is, but he's committed to Connecticut for his family.

"People will ask me, 'Are you still working?'" says Williams. "I tell them I haven't worked a day in 30 years."

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Croquettes de arroz—one of the Spanish treats on Majorca's menu.

Island Bounty

BY ELISE MACLAY

HARTFORD'S MAJORCA DISHES THE DELICIOUS MAGIC OF AN ENCHANTED SPANISH DESTINATION.

Majorca ★★ [Very Good]
Hartford

Majorca is the largest of a group of Spanish islands in the Mediterranean Sea, only 130 miles from Barcelona but with the remoteness of a lost paradise. A place unto itself, it is an isle of enchantment with hidden beaches, mountain villages, ancient olive groves, picturesque windmills, a vibrant nightlife and 285 miles of undulating coastline to explore.

Majorca is also the name of a newish restaurant in Hartford.

I began hearing good things about it shortly after I returned from bird watching and food tasting on the island. Could I stay away? Of course not.

Majorcan cuisine is multifaceted and set apart from Spanish cuisine because it is an island facing not only Spain, but depending on where you stand, France, Italy, Greece, Turkey and Morocco. All of these influences are reflected in Majorcan dishes composed from the island's own bounty and the sea around it, often in traditional ways that date back almost to antiquity. After all, in the mythical days of the Greek Argonauts, it was on Majorca that Hercules found the Golden Apples, a.k.a. oranges.

As my friends and I drove along Park Street in Hartford, passing restaurants named Brazil Grill N Pizza, China Jade, Antojitos Colombianos and J's Crab Shack, it occurred to me that this Majorca was surrounded by a different but equally diverse sea. The menu, 12 by 18 inches and chock-a-block with fine type, was a challenge and a thrill. From the top: White orchid sangria. Had to have it, and lovely it was, made with white wine, white peach purée with finely diced fresh pineapple. I couldn't be sure that the wine was Majorcan and I didn't want to blow my cover by asking but I do know that Majorcan wines are light but excellent, traditionally the Muscatel and Manto negro. The orchid perched on the rim of the frosty glass was deep purple, not white, but a marriage of the beautiful and the delicious justifies a bit of poetic license.

Cherry-picking our way through the tapas list, my eye went straight to pato con tejas, duck leg confit with herbs and red lentils. I had nearly given up on duck confit, too often dry, stringy, even tough, but we lucked out at Majorca. Here, moistened with a sauce so light it was almost a glaze—buttery smooth, juicy and tender duck meat literally fell off the bone at the touch of the fork. Strewn with herbs and served on a bed of red lentils, it was rich, robust fare, as island tapas tend to be, agreeably so if you plan to make a meal of them. Our plan was to share, so we were delighted when tapas costillitas consisted of four large, meaty, wildly delicious pork ribs with marinated onions on a heaping plate of Moroccan couscous. Both of these tapas were served in such generous portions they could have been entrées, a bargain because the duck was $10 and the pork $8.

Moving right along, we ordered a baby spinach salad with artichokes, roasted garlic, tomato confit, shaved fennel and sherry vinaigrette. Pleasant enough but what made the dish exceptionally refreshing was a generous supply of tart-sweet-tangy fresh orange segments. Thank you, Hercules.

Small tapas were also offered, ranging from dates stuffed with chevre and almonds to boquerones made with marinated white anchovies, guindilla and piquillo peppers, lemon and salsa verde.

Fish and shellfish were abundantly represented and variously prepared: salmon, cod, shrimp, littleneck clams, Cape Cod mussels,

JULIE BIDWELL

squid, octopus and anchovies. Fried squid was excellent but the fries served with it were soggy with cheese and truffle oil. On the other hand, grilled squid with radish, cucumber, jalapeño, garlic and lime got everything right. Croquettes de arroz were rather heavy and short on the chorizo and saffron the menu promised. But Majorca' s version of berenjenas rellenas—baked stuffed eggplant, goat cheese and hazelnuts with roasted pepper sauce—should please vegetarians and carnivores alike.

For the record, three of the four interesting salads on the menu were vegetarian: The fourth, made with roasted beets, goat cheese, arugula, toasted almonds and blood orange vinaigrette, included prosciutto.

The entrée list—Platos Mas Grandes—was well-named and delivered what it promised. Heaping plates of full-flavored, deeply satisfying, home-style cooking. The lightest, most delicate dish was pan-roasted salmon over warm quinoa served with an unusual salad of charred marinated artichokes and lentils with red wine gastric. Pleasant enough, but what we liked best on the short entrée list (which included chicken and rice cooked with mussels, clams and chorizo, and pollo asada served over warm butter bean salad) were two red meat entrées. My favorite was braised short rib of beef, obviously cooked forever so that every hint of tendon or gristle had melted away and you could cut it with a fork. A layer of fat on top protected the meat from drying out, but it slid right off so don't be deterred. If you like your short rib big, tender and rich, this one's for you. Another dish, appealing in much the same way, was a traditional carne con huevo—grilled spice-rubbed hangar steak, prepared medium rare as ordered with the iconic sunny-side up egg on top and a slather of creamy saffron basil sauce.

Not everybody will like everything about Majorca. The bar, with seating only on bar stools high tops could be more comfortable. It would be nice to see more fin fish and a few more lighter dishes on the menu. And while the premises were spacious and tastefully furnished, I found myself wishing for something a bit more, well, romantic. But I go for that corny stuff, and the welcome was warm, the service was helpful and the vibe, infectiously relaxed and lively.

We had eaten so heartily, we might have considered skipping dessert, but duty called, we stayed and were glad we did.

When it comes to dessert, a mini-trend these days is for chefs and pastry chefs to borrow a line from vaudeville and "always leave them laughing" with an amusing dessert. It's an old trick, of course. Baked Alaska. Bananas flambe. Do-it-youself s'mores. But Majorca blissfully goes its own way with desserts that look and taste as if somebody's

Carmelized pineapple torte.

Owner Rich Perez (Right) and chef/owner Bernie Gorski.

THIS PAGE AND OPPOSITE: JULIE BIDWELL

Majorca restaurant serves Mediterranean food on Park Street.

Tapas costillitas (pork ribs).

Spanish abuela made them from a family recipe in her sweet-smelling Old World island kitchen. No standard issue tres leches cake or flan. Instead, a luscious caramelized pineapple torte, chocolate bread pudding spiked with chili and a sort-of tarte tatin made with thick slices of gently baked mango—topped (as granny might *not* have done) with tangy mango sorbet. But that's the thing about islands. They make their own magic.

Majorca
2074 Park St., Hartford
(860) 231-1003, majorcact.com.

Hours: Mon. and Tues. 3 to 9 p.m., Wed. 3 to 10 p.m., Thurs. 11:30 a.m. to 10 p.m., Fri. 11:30 a.m. to 11:30 p.m., Sat. noon to 11:30 p.m., Sun. 11:30 a.m. to 9 p.m. Price range: appetizers $6 to $12, entrées: $19 to $24, desserts $6.

Table Talk

BY ELISE MACLAY

Lithos, a new Greek restaurant in Darien, is an eatery with a mission:

'We wanted to bring some truly traditional menu items that you will only find in Greece—to take our guests on a journey through the old country with every bite," the owners say. Yes, Virginia, there is Greek cuisine beyond moussaka, pasticcio and gyros. And while Mykonos is only as far as the white-walled stone bar and sea blue decor in Lithos, the menu will whisk you off the tourist track to sample goat shoulder glazed with rosemary slow-roasted in a wood oven, boneless suckling pig glazed with thyme sauce oven-roasted for eight hours, or on a lighter note, vegetarian treats like pan-roasted Graviera served with lemon marmalade. You could go to the island of Crete's for its famous sheep's milk cheese, to Greece or Astoria Queens for goat, but Lithos in Darien is a welcome alternative. *(203) 202-7777, lithosdarien.com*

In and out in downtown Mystic. Azu is out and **Noca** is in. With a new name and a new look, the renovation and the food are getting mixed reviews. What the first responders liked: $3 domestic drafts, bottomless coffee and $7 taco flights. What fell short: service. But it's a new restaurant and we're taking a wait-and-see stance. Time will tell. *(860) 536-6336, nocamystic.com*

Putting on the dog. A new restaurant in Old Greenwich unabashedly calls itself **Le Fat Poodle**. Who knows why but the locals are loving it. It's French, of course, but well-traveled with Hawaii (pu pu platter), Korea (sticky barbecued wings) and Italy (angel hair Diablo) among the ports of call. But these are only dalliances. This fat French poodle is devotedly French with duck a l'orange, piperade basquaise, steak frites and les fruit de mer. *(203) 717-1515, lefatpoodle.com*

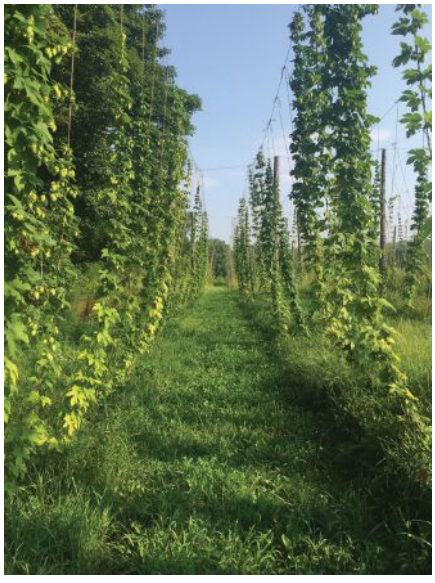
Carne con huevo.

Kent Falls Brewery grows its own hops at Camps Road Farm in Kent.

Bitter Harvest

Can Connecticut Hops Become a New Cash Crop?

BY ERIK OFGANG



HOPS WERE ONCE A MAJOR CROP IN CONNECTICUT AND A NEW GENERATION OF FARMERS IS HOPING TO REGAIN THAT STANDING TO HELP FUEL THE CRAFT BEER MOVEMENT.

James Shepherd is an MD, Ph. D and associate professor at Yale University's School of Medicine. His resume includes stints advising the government of India on tuberculosis control and directing a research program in tuberculosis and HIV for the Centers for Disease Control and Prevention in Botswana.

When the infectious disease specialist decided he wanted to open a sustainable Connecticut farm to help preserve open space and agriculture in the state, he looked at the economics of running several different types of farms, including grass-fed beef and CSA-style market gardening, but decided most options would not be viable for him as a startup. He then started to research hop farming, and in the cone-shaped plant that serves as a bittering agent in beer, he believes he's found a crop that can be economically self-sufficient in Connecticut.

"With the growth of U.S. tastes for IPAs and other hoppy brews, use of hops by brewers has increased but supply has not kept up," says the native of England and longtime beer enthusiast. He adds that unlike grapes used by the Connecticut wine industry, hops are naturally suited to Connecticut's climate. In June, Shepherd launched Smokedown Farm when he planted nine acres of hops on farming property he recently purchased in Sharon. Ultimately, he hopes to gross between $10,000 and $20,000 per acre of hops a year.

Hops are a climbing plant and are grown with the help of a towering trellis system consisting of 22-foot long poles and a system of cables. This gives hop yards a striking appearance; Smokedown Farm, with its 667 20-plus-foot poles jutting like giant spikes out of the crest of a small hill, looks like a Neolithic holy site, or a beer lover's Stonehenge. The farm's 9,000 hop plants make it the biggest farm in the state, but in the fermented wake of Connecticut's burgeoning craft brewing industry, interest in planting hops is budding beyond Shepherd's efforts.

Also in June, Doug Weber, owner of Pioneer Hops of Connecticut, planted 5.5 acres of hops at South Farm in Morris. Kent Falls Brewing Co., located on Camps Road Farm, which operates a 1.4-acre hop farm, and sci-

The hop field at Pioneer Hops in Morris.

entists from the Connecticut Agricultural Experiment Station are testing new varieties and hop-growing techniques with the goal of assisting local commercial hop farmers. The state operates two small hop fields at Valley Laboratory in Windsor and Lockwood Farm in Hamden; both fields were planted in 2013.

"Hops used to be widely grown here," says James LaMondia, chief scientist at the Experiment Station. "We still have wild hops growing around [Connecticut]."

Hop farming was a once a booming industry in the state but Prohibition, matched with various mildews that attacked hop crops, drove production west to drier regions in the Pacific Northwest where mildews were less common and where the vast majority of commercial hops are still grown today. But LaMondia doesn't see a reason why a small segment of hop production can't come back East. Other states in the region have already established roots in the industry. New York has more than 250 acres dedicated to hop production and the University of Vermont is a leading resource for hop growing on the East Coast.

Connecticut craft brewers appear thirsty for state-grown hops. Many have already began to use small amounts of wet hops (freshly picked cones that have not been dried or prepared) for small-batch brews, including Thomas Hooker Brewing Co. in Bloomfield and Veracious Brewing Co. in Monroe. OEC Brewing in Oxford plans on planting hops on the brewery property while Two Roads Brewing Co. in Stratford has planted a small 50-plant hop yard to use for a brewery-only release. Two Roads' brewmaster Phil Markowski says the brewery is eager to use other locally produced hops "provided the quality is there."

Though hops grow well in the Northeast, it's certainly not an easy crop to manage.

"It's a daunting operation," Weber says. "You've got an array of 22 poles that need to be four feet into the ground and 18 feet above it. On my five acres are strung more than seven miles of aircraft cable."

Once the plants in Weber's hop fields mature, he'll need to secure the growing plants to the cables on the poles manually by making around 12,000 ties. "We've got to do that every year. I'm really not looking forward to that but it's what I signed on for." And if his initial efforts are successful, Weber hopes to add an additional 20 acres to his operation.

Hops hope to become a cash crop at Smokedown Farm in Sharon.

Connecticut may also be the site of some hop-growing innovations. At the state's agriculture experiment stations, scientists have begun growing semi-dwarf varieties of hops that produce a strong yield at lower heights than traditional hops, potentially making them less expensive to grow. Victor Triolo, a retired professor at Southern Connecticut State University, has been helping coordinate the testing of these varieties. "[We're] the first state east of the Mississippi to grow hops as hedgerows on low trellises, almost the same heights as vineyards, about eight feet," he says. "We have exclusive agreements with a group of large hopyard owners in Washington State, who have recently developed dwarf hop strains, from mutated parents."

It will take some time before the success of hop farming in Connecticut can be gauged. Hop yards produce low yields in the first year, and take a few years to fully mature, but Kent Falls and Camps Road Farm celebrated a second harvest in September. Barry Labendz, the brewery's owner, says he's looking forward to seeing how the flavor profile of the Kent Falls hop develops this year. "I have found that in some of our hops from last season there is a more distinct white-grapefruit character than in standard commercial varieties," he says. "That could be a seasonal characteristic or it could be something distinct from our soil."

Labendz adds he'd like to work with other Connecticut farms growing hops. He says, "Knowing some of the other hop farmers in our area and the thought and effort they put into setting up their farms and the varieties they have planted, I am very excited about what is to come from their fields in the years to come."

HAUNTED:
Restaurants That Are in the Spirit

Abigail's

In the spirit of our haunted Connecticut issue, here are a few dining destinations from across the state that are rumored to be haunted. In addition to delicious meals and great service, you may just get a little more than what's on the menu.

Abigail's Grille & Wine Bar, Simsbury
(860) 264-1580, abigailsgrill.com

Long known as the Pettibone Tavern, Abigail's was built during the American Revolution and has welcomed weary travelers for more than two centuries (the inn claims to have hosted George Washington, John Adams and Ethan Allen, among others). Patrons now primarily flock here to sup upon "creative, modern cuisine in historical elegance" that ranges from steaks and seafood to homemade pasta; a few also stop by in hopes of seeing Abigail Pettibone herself, who some believe was murdered by her sea captain husband after he caught her having an affair and is now doomed to roam the tavern for eternity.

The Captain Daniel Packer Inne, Mystic
(860) 536-3555, danielpacker.com

Nestled in downtown Mystic, this 18th-century tavern was built by sea captain Daniel Packer and has long been a popular stop for those traveling from New York to Boston. It's still a favorite among locals, who come here to enjoy exquisite gourmet meals (filet mignon, shrimp and lobster ravioli, veal homard), warm hospitality and live music every night at this cozy destination. Guests also claim to have seen the ghost of a young girl who passed away from scarlet fever and now frolics about the restaurant, giggling and playing with other children.

The Curtis House Inn, Woodbury
(203) 263-2101, curtishouseinn.com

"Connecticut's oldest inn" is also allegedly one of the most haunted; it was featured on "Hotel Hell," during which celebrity chef Gordon Ramsey stayed the night and apparently had a little run-in with a spirit named Betty who is said to haunt Room 16. The good news is that Ramsey's encounter had a bigger impact than any supernatural event, upgrading The Curtis House in every facet. In addition to chef Mike Trudeau's three-course hearty dinners (short rib pot roast, cedar-roasted chicken, bacon-wrapped meatloaf, etc.) and high-end pub fare, the destination now boasts that guests can expect "every modern comfort, every ancient charm."

The Twisted Vine, Derby
(203) 734-2462, twistedvinerestaurant.com

Housed in the former Old Birmingham Bank building—an imposing stone structure built in 1892 with detailed terra cotta molding on its front facade—the Twisted Vine restaurant supposedly is home to a pair of departed souls: the ghost of a young girl that's reportedly been seen by patrons and the spirit of the bank's founder, Edward N. Shelton, who some believe was unwilling to let a little thing like death stop him from conducting business. Any rumored hauntings haven't stopped diners from enjoying eclectic American cuisine with Italian, Asian and Pacific Rim influences as well as a lounge downstairs that hosts happy hours and live music on weekends.

Ryder's On Main, Meriden
(203) 237-1575

In 2011, the Ghosts of New England Research Society investigated a number of unusual happenings at this cafe, grill and sports bar including bottles moving by themselves, glasses disappearing, pool balls flying off tables, doors slamming and other unexplained phenomena. The investigation was chronicled for Discovery's Destination America "A Haunting" show, and although the team's psychic helped to banish the spirits, there's no telling when they might return. To hold patrons over in the meantime, the bar-friendly menu is heavy on wings, sandwiches and burgers.

Curtis House

ART: © DAMIANPALUS/ISTOCK-THINKSTOCK

Cuisses des grenouilles Ondine, Danbury

ONE DISH

When I saw Cuisses des grenouilles (a.k.a. frog legs) on the menu, my first impulse was not to order it. Nothing about the amphibian appearance of frogs has ever made me think, "that looks tasty." However, the same could be said of pigs, chickens and pretty much any animal for that matter. So, after a bit of culinary soul searching, I decided to give the dish a chance.

Lucky for me, I picked the perfect place to foray into the world of frog legs. Ondine Restaurant is a culinary institution that has been serving some of the finest French cuisine in the state since 1985. Found in Danbury off of Route 37, just yards from the New Fairfield border, this fancy (dress code is business casual, no shorts please) but unpretentious restaurant offers delicious cuisine with Old World charm—the plates are impeccably set at each table and classical music wafts across the room.

Cuisses des grenouilles, served as an appetizer at Ondine, is a traditional French dish that is also popular in areas of Louisiana with strong Cajun influences. Ondine's chef and owner, Dieter Thiel, says the dish is "very simple." The legs are sautéed in a high-temperature batter for a short time—4 to 5 minutes—and spiced with garlic and parsley.

Asked to describe the taste to someone who has never eaten frog before, Thiel jokes, "It tastes like chicken." And when it arrives on my plate it looks like chicken. To me however, it tasted more like seafood, particularly a white fish. But there's a little more integrity to the meat than with fish, so the chicken analogy works. Regardless, Ondine's take on the dish is tender, moist and delicious.

Beyond frogs legs, Ondine offers a variety of French favorites from ebony roast duck to organic pan-roasted chicken. There are also incredibly decedent desserts like tarte tatin and croissant bread pudding. These dishes matched with its compelling, romantic ambiance, make Ondine a worthy culinary pilgrimage whether you opt for frog legs or not.

(203) 746-4900, ondinerestaurant.com

E.O.

dining guide

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Fairfield County

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Artisan • ***New England*** A farm-to-table restaurant with New England-inspired seasonal cuisine. • 275 Old Post Rd., Southport, (203) 259-2800 (artisansouthport.com). Open daily. L D, $$, WA

Bernard's • ***French*** Consistently serving perfectly executed seasonal entrées in an elegant country setting. *Wine Spectator* Award of Excellence. • 20 West La., Ridgefield, (203) 438-8282 (bernardsridgefield.com). Closed Mon. L (Tues.-Sun.) D SB, $$$, E, WA

Bloodroot • ***Vegetarian*** Offers a seasonal menu that might include Vietnamese summer rolls, the Bloodroot burger and Mexican mole. • 85 Ferris St., Bridgeport, (203) 576-9168 (bloodroot.com). Closed Mon. L (Tues., Thurs.-Sat.) D SB, $$, WA

Bobby Q's Bodacious Barbeque & Grill • ***Barbecue*** The real deal: BBQ nachos, baby-back ribs, the brisket Reuben, burnt ends and lots more. • 42 Main St., Westport, (203) 454-7800 (bobbyqsrestaurant.com). Open daily. EL D, $$, E, WA

Brasitas • ***Latin Fusion*** Exciting contemporary Latin Fusion cuisine with traditional accents. • 430 Main Ave., Norwalk, (203) 354-7329; 954 E. Main St., Stamford, (203) 323-3176 (brasitas.com). Open daily. L, D, $$

The Capital Grille • ***Steak*** Located in the heart of downtown Stamford this classic-style steakhouse serves dry-aged porterhouse as well as creative seafood dishes like citrus-glazed salmon. • 230 Tresser Blvd., Stamford, (203) 967-0000 (thecapitalgrille.com). Open daily. L (Mon.-Fri.) D, $$$, E, WA

Cesco's Trattoria • ***Italian*** Chef Aldo Chiamulera's new restaurant is a sophisticated riff on an Old World country villa. *Wine Spectator* Award of Excellence. • 25 Old Kings Hwy., Darien, (203) 202-9985 (cescostrattoria.com). Open daily. L D, $$$, WA

Coromandel Cuisine of India • ***Indian*** A wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, (203) 662-1213; Coromandel Bistro, 86 Washington St., Norwalk, (203) 852-1213; 68 Broad St., Stamford, (203) 964-1010; 17 Pease Ave., Southport, (203) 259-1213 (coromandelcuisine.com). Open daily. L D SB, $$, WA

Dolce Cubano • ***Cuban*** A high-energy good time at this waterfront stunner. On the menu: Havana Buffalo wings, grilled oysters with tequila and sage butter and classic Spanish paella. • 78 Southfield Ave., Westport, (203) 817-0700 (dolcecubano.com). L D SB LS, $$

Elm • ***American*** World-class chef Brian Lewis makes culinary magic here—with the freshest local, top-quality ingredients—in an elegant minimalist environment. And there's a great Sunday brunch. • 73 Elm St., New Canaan, (203) 920-4994 (elmrestaurant.com). Closed Monday. D SB, $$$, WA [★★★ 11/13]

The Fez • ***Moroccan*** In addition to excellent Moroccan fare—with small plates (kabobs, falafel salad) and large (slow-braised lamb shank, swordfish tagine)—The Fez serves up equally as eclectic live music nightly. • 227 Summer St., Stamford, (203) 324-3391 (thefez1.com). Open daily. L (Mon.-Fri.) D LS, $$

Fin • ***Japanese*** Specializes in fresh, imaginative sushi and authentic Japanese cuisine. • 1253 Post Rd., Fairfield, (203) 255-6788; 219 Main St., Stamford, (203) 359-6688 (fin-sushi.com). Open daily. L D LS, $$, WA

F.I.S.H. • ***Seafood*** This mod-elegant restaurant features a variety of excellently prepared seafood favorites and a special section of the menu that lets you choose your fish and how it's cooked. • 245 Bedford St., Stamford, (203) 724-9300 (fishstamford.com). Open daily. L (Mon.-Thurs.) D, $$$, WA [★★★ 7/14]

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 238 Commerce Dr., Fairfield, (203) 333-7373; 59 Federal Rd., Danbury, (203) 790-7373 (pepespizzeria.com). Open daily. L D, $, WA

Gabriele's Italian Steakhouse • ***Italian*** Gabriele's is large and luxe, so are the steaks, which include filet mignon served on the bone, Wagyu and bone-in porterhouse. • 35 Church St., Greenwich, (203) 622-4223 (gabrielesofgreenwich.com). Open daily. D, $$$

Geronimo Tequila Bar & Southwest Grill • ***Southwestern Fusion*** A mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 2070 Post Rd., Fairfield, (203) 955-1643 (geronimobarandgrill.com). Open daily. L D LS, $$ [★★ 7/13]

The Ginger Man • ***American*** A New England-style tavern with 52 beers on tap (and 80 in bottles), burgers, brick-grilled duck and New York strip. • 64 Greenwich Ave., Greenwich, (203) 861-6400, (gingermangreenwich.com). Open daily. L D LS SB, $$, WA

Hoodoo Brown Barbeque • ***American*** This laid-back barbecue bar and restaurant specializes in what the staff calls "outlaw barbecue," a delicious blend of Texas, Kansas City, Carolina and other styles that will leave you craving more. • 967 Ethan Allen Hwy., Ridgefield, (203) 438-6033 (hoodoobrownbbq.com). Closed Mon. D $$ WA

Joseph's Steakhouse • ***American*** Known for a New York-style steakhouse experience with gems such as prime dry-aged beef and its porterhouse steak for two. • 360 Fairfield Ave., Bridgeport, (203) 337-9944 (josephssteakhouse.com). Open daily. L (Mon.-Fri.) D, $$$, WA

l'escale • ***French*** A stylish, romantic dining room overlooking Greenwich Harbor that serves superb Provençal cuisine. • 500 Steamboat Rd., Delamar Greenwich Harbor, Greenwich, (203) 661-4600 (lescalerestaurant.com). B L D LS SB, $$, WA

Liana's Trattoria • ***Italian*** Liana DiMeglio's homemade pastas and sauces pack 'em in at this cozy little gem. • 591 Tunxis Hill Rd., Fairfield, (203) 368-1235. Closed Sun.-Mon. D, $$

Little Pub • ***American*** Great food, generous drinks, seasonal menus and a lively pub atmosphere where you'll feel right at home. • 59 Ethan Allen Hwy., Ridgefield, (203) 544-9222 (littlepub.com). Open daily. L D, $$

Market Place • ***American*** Featuring American farm-to-table cuisine with a locally sourced menu. • 33 Mill Plain Rd., Danbury, (203) 616-5836 (marketplacedanbury.com). Open daily. L D LS, $$, WA

Match • ***American*** The farm-fresh, seasonal menu at this upscale SONO restaurant changes daily but always offers something intriguing. • 98 Washington St., South Norwalk, (203) 852-1088 (matchsono.com). Open daily. D L (Wed.-Fri.), $$$

Ondine • ***French*** Serves French dishes such as duck foie gras with rhubarb-and-fig compote. One of the classic Fairfield County restaurants. • 69 Pembroke Rd. (Rte. 37), Danbury, (203) 746-4900 (ondinerestaurant.com). Closed Mon.-Tues. D SB, $$$, WA

Pink Sumo • ***Sushi*** Sushi and other Japanese specialties are served in a sleek atmosphere along with sake and cocktails. • 4 Church La., Westport, (203) 557-8080 (pinksumoct.com). Open daily L D LS (Fri.-Sat.), $, WA

Pho Vietnam • ***Vietnamese*** A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Rd., Danbury, (203) 743-6049 (rivebistro.com). Open daily. L D, $$, WA

Redding Roadhouse • ***American*** This cozy, classic-style pub features seafood and meat classics as well as an assortment of artisan cheeses, a good beer list and specialty cocktails. • 406 Redding Rd., Redding, (203) 938-3388 (thereddingroadhouse.com). Open daily. L D SB, $$, E, WA

The Spinning Wheel • ***American*** Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a newly renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpke., Redding, (203) 664-4000 (swredding.com). Open daily. L (Thur.-Sat.) D $$$, WA

Tazza Osteria • ***Creative Italian*** Try favorites like grilled octopus, hanger steak, meatballs and brick oven pizza in a modern and trendy atmosphere. • 116 Post Rd., Fairfield, (203) 292-8810 (tazzaosteriabar.com). Open daily. L (Mon.-Sat.) D, $$, W

Uberti's Fish Market • ***Seafood*** Specialties include fish-and-chips, stuffed scallops, lobster rolls and deep-fried lobster at this seafood market. • 88 Ferry Blvd., Stratford (203) 377-1429. Open daily. L D, $$, WA

Sal e Pepe Contemporary Italian Bistro • ***Northern Italian*** Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, (203) 426-0805 (salepeperestaurant.com). Open daily. L D, $$, WA

Vespa • ***Italian*** Upscale dining with a frequently changing menu that utilizies local ingredients. • 2 Post Rd., Westport (203) 557-9057, vespawestport.com. D (Mon.-Sun.), $$, WA

Walrus + Carpenter • ***Barbecue*** Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport (203) 333-2733 (walruscarpenterct.com). Open daily. L D, $$ WA

Hartford County

Abigail's Grille and Wine Bar • ***American*** A completely remodeled 1780 tavern blending classic charm with upscale casual dining. Try Gorgonzola-topped pork chops or cedar-plank Atlantic salmon. • 4 Hartford Rd., Simsbury, (860) 264-1580 (abigailsgrill.com). Open daily. L (Mon.-Fri.) D SB, $$, WA

Artisanal Burger Company • ***American*** Gourmet burgers are the specialty here but they are only the beginning of the culinary delights diners will experience at the restaurant. • 1436 Pleasant Valley Rd., Manchester, (860) 644-0046 (artisanalburgercompany.com). Open daily. L D LS, $$, WA [★★½ 5/15]

À Vert Brasserie • ***French*** Owned by two chefs who in recent years have been making the Connecticut foodie world sit up and take notice, this restaurant offers beautiful food combined with imagination, perfectionism and zest. • 35 LaSalle Rd., West Hartford, (860) 904-6240 (avertbrasserie.com). Open daily. L D, LS, $$, WA

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** Barcelona's newest location in a popular line of hip, European-style restaurants. • 971 Farmington Ave., West Hartford, (860) 218-2100 (barcelonawinebar.com). Open daily. L (Mon.-Sat.) D LS, $$, E, WA

Bear's Smokehouse Barbecue • ***Barbecue*** Let your inner bear roar at these finger-lickin' good Kansas City-style barbecue joints owned by competitive eating champion Jamie McDonald. • 89 Arch St., Hartford, (860) 724-3100; 2152 Poquonock Ave.,Windsor, (860) 999-3834 (bearsbbq.com). Open daily. L D, $$, WA

Carbone's Kitchen • ***Italian*** Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, (860) 904-2111 (carboneskitchen.com). Open daily. L (Mon.-Fri.) D, $$, WA

Carbone's Ristorante • ***Italian*** This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster risotto, grilled veal chop and eggplant, chicken and veal parmigiano. • 588 Franklin Ave., Hartford, (860) 296-9646 (carbonesct.com). Closed Sun. L (Mon.-Fri.) D, $$$, WA

Cavey's Restaurant • ***Italian/French*** Choose from handmade pasta and house-cured salumi in the Northern Italian restaurant upstairs, or soufflé and buttery foie gras in the luxurious French restaurant downstairs. Enjoy a cocktail with some light jazz in a casual lounge while you decide.• 45 E. Center St., Manchester, (860) 463-2751 (caveysrestaurant.com). Closed Mon. D, $$, E, WA

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Advertisers are guaranteed inclusion in the month they advertise. Restaurants reviewed after January 2013 are listed with our critic's ratings (poor; fair; ★ good; ★★ very good; ★★★ superior; ★★★★ extraordinary). Average entrée prices are based on dinner entrées: $—inexpensive (under $15); $$—moderate ($15-$25); $$$—expensive (over $25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access)

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| dining guide | hartford county

Confetti • ***Italian*** Offers Italian-American cuisine with a celebratory vibe. Also caters and operates the Big Red Truck food truck. • 393 Farmington Ave., Plainville, (860) 793-8809 (idineconfetti.com). Closed Mon. & Tues. D (Wed.-Sun.) SB, $$

Doogie's Hot Dogs • ***American*** Featured on Travel Channel's "Man vs. Food," this road-food way station is home to the two-foot hot dog. Other specialties include burgers, fries, seafood and Philly cheese steaks. • 225 Berlin Tpke., Broad St., Newington, (860) 666-DOGS (doogieshotdogs.com). Open daily. L D, $, WA

Firebox • ***New American*** Firebox boasts a seasonal, Connecticut farm-inspired menu including seared Stonington scallops and Connecticut farm-raised lamb. • 539 Broad St., Hartford, (860) 246-1222 (fireboxrestaurant.com). Open daily. L (Mon.-Fri.) D, $$, E, WA

First & Last Tavern • ***Italian*** Offers authentic Italian cuisine such as salads, pastas and brick oven pizzas in a casual atmosphere. • 939 Maple Ave., Hartford, (860) 956-6000; (bakery cafe) 920 Maple Ave., Hartford, (860) 956-7000; 26 West Main St., Avon, (860) 626-2000; 32 Cooke St., Plainville, (860) 747-9100 (firstandlasttavern.com). Open daily. L D, $$, WA

Fleming's Prime Steakhouse & Wine Bar • ***American*** A premier destination for prime meats and chops, fresh fish and poultry, with a sophisticated wine list. • Blue Back Square, 44 South Main St., West Hartford, (860) 676-WINE (flemingssteakhouse.com). Open daily. D, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous white clam pizza is the standout, any pie here is worth the wait. • 1148 New Britain Ave., West Hartford, (860) 236-7373; 221 Buckland Hills Dr., Manchester, (860) 644-7333 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

GoldBurgers • ***Burgers*** The big (with a capital B) juicy specialties at GoldBurgers are all made with locally sourced beef and include the venue's namesake, the GoldBurger, a monster of a burger made with two patties and crowned by potato chips. • 1096 Main St., Newington, (860) 665-0478. Open daily. L D, $, WA

Grants Restaurant, Bar & Patisserie • ***Continental*** A West Hartford institution serving inventive dishes like braised lamb shank, pistachio-crusted Idaho trout and chocolate-caramel opera cake. • 977 Farmington Ave., West Hartford, (860) 236-1930 (billygrant.com). Open daily. L (Mon.-Sat.) D, $$, WA

Joey Garlic's • ***Italian*** Enjoy New Haven-style brick-oven pizzas, fresh-ground burgers, grinders and pasta in a family-friendly atmosphere. • 150 Kitts La., Newington, (860) 372-4620; 372 Scott Swamp Rd., Farmington, (860) 678-7231; 353 Park Rd., West Hartford, (860) 523-5639 (joeygarlics.com). Open daily. L D, $, WA

Max Downtown • ***American*** A Hartford mainstay featuring global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. *Wine Spectator* Award of Excellence. • 185 Asylum St., Hartford, (860) 522-2530 (maxrestaurantgroup.com). Open daily. L (Mon.-Fri.) D LS, $$$, WA

Max Fish • ***Seafood*** A lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, (860) 652-3474 (maxfishct.com). Open daily. L (Mon.-Sat.) D LS, $$

Metro Bis • ***American*** The restaurant's got a lovely new home at Simsbury 1820 House, but the focus hasn't changed—classically grounded innovation, seasonally oriented and ever open to a playful riff or two. • 731 Hopmeadow St., Simsbury, (860) 651-1908 (metrobis.com). Closed Sun. L D, $$, WA

The Mill on the River • ***American*** Pan-seared Chilean sea bass and pork chop Milanese are tops at this former gristmill. *Wine Spectator* Award of Excellence. • 989 Ellington Rd., South Windsor, (860) 289-7929 (themillontheriver.com). Open daily. L (Mon.-Fri.) D SB, $$, WA

Millwright's Restaurant • ***American*** Tyler Anderson dazzled us for years at The Copper Beech Inn. Now, he's wowing all comers at this sparkling restaurant. • 77 West St., Simsbury, (860) 651-5500 (millwrightsrestaurant.com). Closed Mon.-Tues. D, $$$, WA

ON20 • ***Contemporary French/American*** Savor panaromic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, (860) 722-5161 (ontwenty.com). L (Mon.-Fri.) D (Wed.-Sat.), $$ (L) $$$ (D), E

Pit Stop BBQ • ***Barbecue*** Carolina pulled pork and steamed cheeseburgers, plus a feast of homemade sides including cole slaw, soups and chili. • 985 W. Main St., New Britain, (860) 229-4111. Closed Sun. L, $

Republic • ***Gastropub*** Handcrafted beers, boutique wines and small-batch bourbons are offered at this high-end pub. • 39 Jerome Ave., Bloomfield, (860) 216-5852 (republicct.com). Open daily. L (Mon.-Fri.) D LS, $$ [★★½ 10/14]

Ruth's Chris Steakhouse • ***Steak*** Billed as "the steak that speaks for itself" the steaks served here are USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, (860) 666-2202 (ruthschris.com). L (Sun.) D $$$, WA

Salute • ***Italian/American*** It's like a classy party every night at this restaurant, where diners enjoy everything from traditional pasta dishes (including gluten-free choices) to giobatto, a robust chicken-sausage stew in a spicy broth served over fettucine. • 100 Trumbull St., Hartford, (860) 899-1350 (salutect.com). Open daily. L (Mon.-Sat.) D, $$, WA

Sayulita • ***Mexican*** Named for a Mexican fishing village, this restaurant has a party vibe and uses top-of-the-line ingredients. Specialties include a variety of tacos and Ceviche de Playa. • 865 Maine St., Glastonbury, (860) 430-9941 (cantinasayulita.com). Open daily. D, L (Sat.-Sun.) $$, WA [★★ 7/14]

Shady Glen • ***American*** A dairy bar/restaurant known for cheeseburgers and ice cream. • 840 Middle Tpke. E., Manchester, (860) 649-4245; 360 Middle Tpke. W., Manchester, (860) 643-0511. Open daily. L D, $, WA

Sorella • ***Italian*** A new kid on the block from restaurant pros Billy Carbone and Dan Keller, who own Dish across the street. • 901 Main St., Hartford, (860) 244-9084 (sorellahartford.com). L (Mon.-Sat.) D $$, WA

Tisane Euro-Asian Café • ***Asian Fusion*** The diverse menu is complemented by over 40 specialty martinis and other specialty drinks. Try the Far East nachos, wings trio, Tisane Cobb salad, noodle bowls and espresso steak. • 537 Farmington Ave., Hartford, (860) 523-5417 (mytisane.com). Open daily. L D SB, $, E, WA

Treva Restaurant • ***Italian*** Offers chef-inspired Northern Italian cuisine—bronzino, tagliardi and porchetta—in a warm, rustic and casual environment. Treva's mixologists create a wide range of cocktails. • 980 Farmington Ave., West Hartford, (860) 232-0407 (trevact.com). Open daily. L (Mon.-Fri.) D SB LS, $$

Trumbull Kitchen • ***American*** "Global comfort food" is served at communal tables at this sophisticated city brasserie. *Wine Spectator* Award of Excellence. • 150 Trumbull St., Hartford, (860) 493-7417 (maxrestaurantgroup.com). Open daily. L (Mon.-Sat.) D LS, $$, E

Vinted Wine Bar & Kitchen • ***Tapas*** This exciting restaurant in Blue Back Square serves 68 wines by the glass along with an ambitious small-plates menu. 63 Memorial Rd., West Hartford, (860) 206-4648 (vintedwinebar.com). Open daily. D, $$, WA

The Willows • ***American*** A suave boîte in the DoubleTree Hotel helmed by star chef Leo Bushey III. On the menu: vanilla-poached lobster, pot-au-feu and pork tenderloin roulade with sun-dried fruit. • 42 Century Dr., Bristol, (860) 589-7766 (doubletree-bristol.com). Open daily 5 to 10. D, $$$, WA [★★★½ 8/13]

Wood-n-Tap • ***American*** Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads, nachos and sandwiches. • 99 Sisson Ave., Hartford, (860) 232-TAPS; 1274 Farmington Ave., Farmington, (860) 773-OPEN; 420 Queen St., Southington, (860) 329-0032; 12 Town Line Rd., Rocky Hill, (860) 571-9444 (woodntap.com). Open daily. L D LS, $, WA

Litchfield County

Arethusa al Tavolo • ***New American*** This high-flying country restaurant serves sparkling dishes like butter-poached halibut with crab paella, rack of lamb and a glorious reinvention of Peking duck. • 828 Bantam Rd., Bantam, (860) 567-0043 (arethusaaltavolo.com). Open Thurs.-Sun. D, $$$, WA

Backstage • ***American*** Enjoy casual American fare prepared from scratch—salads and soups, creative small plates, hand-formed Angus patties on house-baked rolls—and 40 beers on tap. • 84 Main St., Torrington, (860) 489-8900 (backstageeatdrinklive.com). Open daily. L D LS SB, $$, E, WA

Carmen Anthony Fishhouse • ***Seafood & Steak*** Carmen Anthony offers an impressive variety of fresh-only seafood, big Maine lobsters (up to five pounds) and thick Black Angus steaks. *Wine Spectator* Award of Excellence. • 757 Main St., Woodbury, (203) 266-0011. Open daily. L D LS, $$$, E, WA

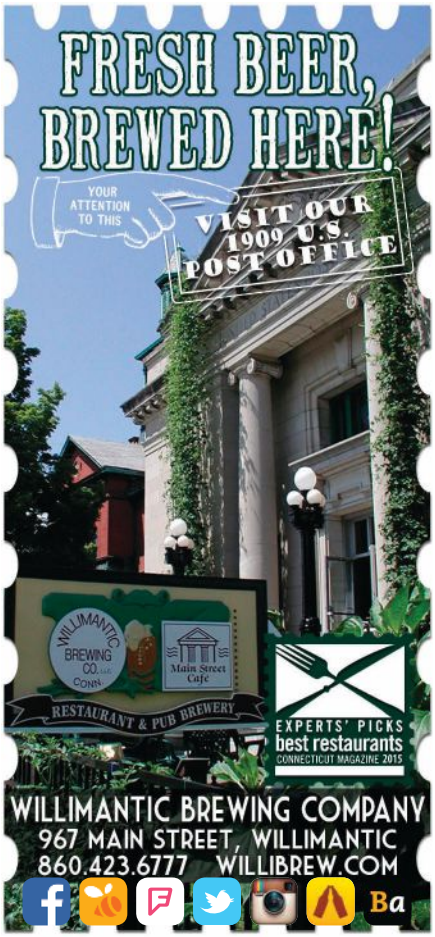
Carole Peck's Good News Cafe • ***New American*** Chef Carole Peck offers original dishes like warm crab taco and chicken tagine. • 694 Main St. S., Woodbury, (203) 266-GOOD (goodnews-cafe.com). Closed Tues. L D, $$

Community Table • ***American*** Chef Joel Viehland offers a seasonal menu using only ingredients grown, raised or foraged within a 200-mile radius. • 223 Litchfield Tpke., Washington, (860) 868-9354 (communitytablect.com). Closed Tues.-Wed. D SB, $$, WA

The Cookhouse • ***Barbecue*** "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Rd. (Rte. 7), New Milford, (860) 355-4111 (thecookhouse.com). Open daily. L D, $$, WA

Gifford's • ***American*** Enjoy a melting pot of a menu that features the flavors of Thailand, Tuscany, Vietnam, Morroco and France, as well as local farm fare. In winter guests can enjoy a fireplace, in summer they can eat outside on an awning-shaded dining terrace. • 9 Maple St., Kent, (860) 592-0262 (jpgifford.com). Closed Mon.-Tues. D, $$$, WA [★★½ 6/14]

The Hopkins Inn • ***Austrian/American*** A country inn with an Old World atmosphere known for wiener schnitzel, backhendl and fresh-caught trout. • 22 Hopkins Rd., Warren, (860) 868-7295. Closed Mon. B L (Tues.-Sat.) D, $$$



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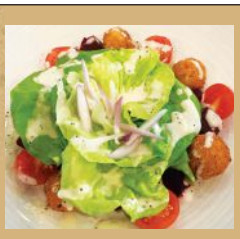

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dining guide | litchfield county

John's Café • ***New American*** A popular spot for New American cuisine with a Mediterranean accent: grilled pizzas, ricotta gnocchi and salmon with morels. *Wine Spectator* Award of Excellence. • 693 Main St. S., Woodbury, (203) 263-0188 (johnscafe.com). Open daily. L (Mon.-Sat.) D, $$, WA

The Painted Pony • ***American*** This cozy spot offers a variety of dishes, from prime rib and steak to pasta and pizza. Live entertainment every Thurs. • 74 Main St. (Rte. 61), Bethlehem, (203) 266-5771 (paintedponyrestaurant.com). Open daily. L (Mon.-Sat.) D, $, E, WA

Pastorale • ***French/Mediterranean*** Housed in a 1760s Colonial, Pastorale uses local and organic ingredients in dishes like pan-seared Idaho rainbow trout, chicken paillard and moules marinière. • 223 Main St., Lakeville, (860) 435-1011 (pastoralebistro.com). Closed Mon. D SB, $$, WA

Patty's Restaurant • ***American*** A delightful breakfast experience with generous portions—the menu is influenced by season and might include treats such as raisin French toast or apple, walnut and cranberry pancakes. • 499 Bantam Rd., Litchfield, (860) 567-3335. Open daily. B L $

The Restaurant at Winvian • ***French*** Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Rd., Morris, (860) 567-9600 (winvian.com). Closed Mon.-Tues. L D, $$$, WA

River Bistro • ***Mediterranean*** Located on the banks of the Housatonic River, River Bistro offers fine Mediterranean cuisine with a Spanish accent. The house specialties include a variety of tapas and traditional paella. • 300 Kent Rd., New Milford, (860) 355-4466 (riverbistro.net). Closed Mon.-Tues. L (Sun.) D, $$, WA

Salsa Restaurant • ***Southwestern*** Salsa highlights Southwestern cuisine with house-made mild-to-hot New Mexican-style dishes, fajitas, quesadillas and house-made salsas. • 31 Bank St., New Milford, (860) 350-0701. Closed Mon. L D, $, WA

Scarpelli's • ***American*** Since 1936, Scarpelli's has been offering classic comfort foods like chicken parmigiana, meat loaf, fried chicken and fish-and-chips. • 865 Migeon Ave., Torrington, (860) 482-7977 (scarpellisclassiccatering.com). Open daily. B L D, $$, WA

Venetian Restaurant • ***Classic Italian*** Enjoy seasonal specials and traditional fare like house-made pasta. • 52 East Main St., Torrington, (860) 489-8592 (thevenetianrestaurant.com). Closed Tues. L (Mon.-Sat.) D, $$, WA

The Village Restaurant • ***American*** A historic pub and restaurant in the heart of Litchfield. Veal Bartalucci, Parmesan-and-horseradish-encrusted salmon and cheeseburgers top the menu. • 25 West St., Litchfield, (860) 567-8307 (village-litchfield.com). Open daily. L D, $$

West Street Grill • ***New American*** An innovative restaurant with a star-studded clientele and menu to match. Serves wild fish, handmade pasta and organic salads. *Wine Spectator* Award of Excellence. • 43 West St., Litchfield, (860) 567-3885 (west-streetgrill.com). Open daily. L D SB, $$$, R (on weekends), WA

The White Hart • ***Farm to Table*** High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Rd., Salisbury, (860) 435-0030 (whitehartinn.com). Open daily. L D SB, $$, WA [★★★ 6/15]

The White Horse Country Pub • ***American*** Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones—shepherd's pie, fish-and-chips and bangers and mash. • 258 New Milford Tpke., Washington, (860) 868-1496 (whitehorse-countrypub.com). Open daily. L D SB, $$, WA

Yokohama • ***Japanese*** Delicious tempura and teriyaki dishes, plus sushi and sashimi. • 131 Danbury Rd., New Milford, (860) 355-0556 (yokohama-sushi.net). Open daily. L D, $$, WA

Middlesex County

Alforno • ***Northern Italian*** Known for a great selection of house-made ravioli, including veal osso buco with fresh ricotta ravioli, butternut squash ravioli and wild boar ravioli, as well as tagliatelle Bolognese and arugula chicken. • 1654 Boston Post Rd., Old Saybrook, (860) 399-4166 (alforno.net). Open daily. L D, $$, WA

Angelico's Lake House • ***American*** Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. Try the spinach risotto, roast prime rib, stuffed salmon or lobster ravioli with sautéed shrimp. • 81 North Main St., East Hampton, (860) 267-1276 (angelicoslakehouse.com). Open daily. L D LS SB, $$, E, WA

Baci Grill • ***Modern Italian*** Try house specialties like grilled mango-and-chipotle pork loin, chicken sausage and broccoli rabe pasta, Guinness skirt steak and scallop risotto at this casual, trendy restaurant. • 134 Berlin Rd., Cromwell, (860) 613-2224 (bacigrill.com). Open daily. L D LS, $$, E, WA

Boom • ***American*** Dine on the outdoor deck overlooking a sea of yachts. Favorites include fried oysters, filet mignon Oscar with crabmeat-sherry cream and BBQ duck quesadillas. • Brewer's Pilots Point Marina, 63 Pilots Point Dr., Westbrook, (860) 399-2322 (boomrestaurant.info). Open daily. L D SB, $$, WA

Chicago Sam's • ***American*** This beloved sports bar takes sports fanaticism to new heights showing every NFL, MLB, NBA and NHL game. When it comes to the menu this place is also a winner. • 51 Shunpike Rd., Cromwell, (860) 635-1860 (chicagosams.com). Open daily. L D LS, $, E, WA

Cuckoo's Nest • ***Mexican*** Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, Cajun shrimp and scallops for over 35 years. • 1712 Post Rd., Old Saybrook, (860) 399-9060 (cuckoosnest.biz). Open daily. L D SB, $$, E, WA

El Pulpo Restaurant & Tapas Bar • ***Mediterranean*** Paella de mariscos and Vieiras a la Plancha (grilled diver sea scallops and lobster over fray fontina cheese risotto and champagne sauce) are among the highlights of this upscale and romantic restaurant. • 386 Main St., Middletown. Open daily L D, $$

Eli Cannon's • ***Beer Bar*** The Connecticut innovator of the modern beer bar, Eli Cannon's has been pouring sought-after brews since long before it was a trendy business model. Food favorites here include the famous nachos, chicken wings (there's 20 custom sauces), the classic cannon burger and the blackened chicken wrap.• 695 Main St., Middletown, (860) 347-3547 (elicannons.com). Closed Mon. L (Fri.-Sun.) D LS, $$, WA

First & Last Tavern • ***Italian*** Offers authentic Italian cuisine such as salads, pastas and brick oven pizzas in a casual atmosphere. • 220 Main St., Middletown, (860) 347-2220, (firstandlasttavern.com). Open daily. L D, $$, WA

Fresh Salt • ***American*** Drink in the glorious water view while savoring cioppino, merlot-braised short ribs, osso buco and Block Island swordfish. • 2 Bridge St., Old Saybrook, (860) 395-2000 (saybrook.com). Open daily. B L (Mon.-Sat.) D SB, $$$, E, WA

Gabrielle's • ***American Bistro*** Gabrielle's is an upscale bistro serving grilled tenderloin of beef, pan-seared scallops and pan-roasted fillet of salmon. • 78 Main St., Centerbook, (860) 767-2440 (gabrielles.net). Open daily. L (Mon.-Fri.) D SB, $$, WA

Gelston House • ***American*** This historic restaurant offers unparalleled views of the Goodspeed Opera House and the Connecticut River. Entrées include pan-seared duck breast, filet mignon and lamb ragout. • 8 Main St., East Haddam, (860) 873-1411 (gelstonhouse.com). Closed Mon. L (Tues.-Sun.) D LS SB, $$, E, WA

Good Elephant at Restaurant L&E • ***Vietnamese*** The elephant in this room is flavor—and lots of it. From five spice duck to sushi-grade tuna this restaurant serves the salty, sour, bitter and sweet flavors of Vietnamese cuisine. • 59 Main St., Chester, (860) 526-5301 (goodelephantcafe.com). D (Wed.-Sat.) $$ [★★½ 7/15]

The Griswold Inn • ***American*** The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. *Wine Spectator* Award of Excellence. • 36 Main St., Essex, (860) 767-1776 (griswoldinn.com). Open daily. L D SB, $$$, E, WA

La Boca Mexican Restaurant and Cantina • ***Mexican*** Sizzling fajitas, carne asada, grilled mahi mahi and the La Boca classic burrito are just some of the Mexican cuisine favorites offered at this fun restaurant with a patio and live music. • 337 Main St., Middletown, (860) 347-4777 (labocamexican.com). Open daily. L D LS, $$, E, WA

La Foresta • ***Italian*** This big and beautiful ristorante serves garden-fresh, ingredient-driven fine Northern Italian cuisine. It also has a VIP wine cellar and one of the state's best wine selections. • 163 Route 81, Killingworth, (860) 663-1155 (laforestarestaurant.com). Open daily. D, $$, WA [★★★ 3/15]

Lenny & Joe's Fish Tale • ***Seafood*** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Rd., Westbrook, (860) 669-0767 (ljfishtale.com). Open daily. L D, $$, WA

Liv's Oyster Bar • ***Seafood*** Liv's is a stylish, small neighborhood restaurant housed in an old movie theater. Stonington sea scallops, wild salmon, organic chicken and heirloom vegetables top the menu. • 166 Main St., Old Saybrook, (860) 395-5577 (livsoysterbar.com). Closed Tues. D, $$, WA

Luigi's • ***Italian*** Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, prime rib and other dishes in a warm, home-like atmosphere. • 1295 Boston Post Road, Old Saybrook, (860) 388-9190 (luigis-restaurant.com). Closed Monday (except in July and August). D, $$, WA

Mondo Restaurant • ***Pizza*** This casual, family-owned restaurant specializes in brick oven New York-style thin crust pizza. There is also a beer and wine bar. • 10 Main St., Middletown, (860) 343-3300 (mondomiddletown.com). Open daily, L D $$, WA

NoRA Cupcakes • ***Bakery*** The offbeat and creative cupcakes here are beloved far and wide. The cupcake shop also features coffee, croissants, soup, bread and more. If you can't make it to Middletown keep an eye out for Lil' NoRA Cupcake Truck. • 700 Main St., Middletown, (860) 788-3150 (noracupcake.com). Closed Mon. $

Restaurant L&E/French 75 Bar • ***French*** Upstairs you'll find formal, elegant dining and a seasonal menu while downstairs offers a more traditional bistro experience. • 59 Main St., Chester, (860) 526-5301 (restaurantlande.com). Open daily. D LS, $$$, WA

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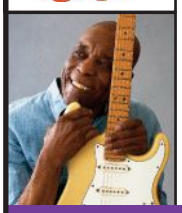

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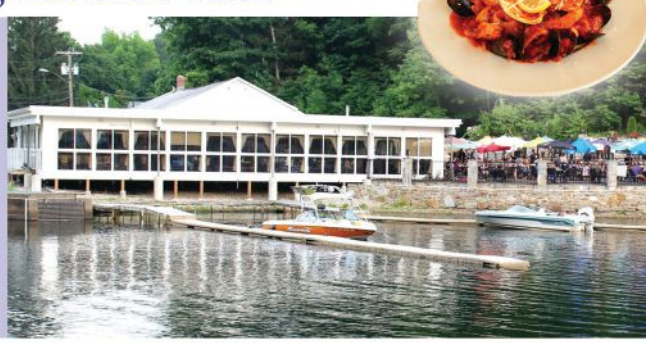

Lake View 50 Lake St Coventry 860.498.0500 coventrylakeview.com

dining guide | middlesex county

River Tavern • *American* Farm-to-table pioneer Jonathan Rapp wears top toque at this town fixture. On the menu: made-to-order guacamole, grilled Stonington swordfish, New York strip. • 23 Main St., Chester, (860) 526-9417 (rivertavernrestaruant.com). Open daily. L D $$

The Tea Kettle Restaurant • *Breakfast* This breakfast and brunch destination specializes in gluten-free and paleo dishes from pancakes and muffins to waffles and eggs benedict. The jumbo-sized pancakes are popular. • 1395 Boston Post Rd., Old Saybrook, (860) 577-5039 (theteakettlerestaurant.com). Open daily. B L $, E, WA

Westbrook Lobster • *Seafood* Offers the freshest fish possible in dishes ranging from baked stuffed lobster to teriyaki-grilled salmon to seafood paella. • 346 Boston Post Rd., Clinton, (860) 664-9464 (westbrooklobster.com). Open daily. L D, $$, WA

New Haven County

116 Crown • *American Tapas/Small Plates* Dine on sliders, pizzettes and charcuterie and cheese in a loungelike atmosphere—along with exciting and creative house cocktails. • 116 Crown St., New Haven, (203) 777-3116 (116crown.com). D LS, $$, E, WA

121 Restaurant @ OXC • *American* Watch the planes take off and land at 121, located at the Waterbury-Oxford Airport. The menu runs from great pizzas and burgers to an eclectic mix of American favorites. • 7 Juliano Dr., Oxford, (203) 262-0121 (121restaurantgroup.com/oxc). Closed Mon. L D, $$, E, WA

Aldario's Restaurant • *Classic Italian* Featuring rich colors, cozy booths and vaulted ceilings, this spot serves pork osso buco and zuppa di pesce. • 240 Naugatuck Ave., Milford, (203) 874-6096 (aldarios.com). Closed Mon. L D, $$, WA

Archie Moore's Bar & Restaurant • *American* Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 188½ Willow St., New Haven, (203) 773-9870; 39 N. Main St., Wallingford, (203) 265-7100; 15 Factory La., Milford, (203) 876-5088; 17 Elizabeth St., Derby, (203) 732-3255 (archiemoores.com). Open daily. L D LS, $

Ballou's Restaurant & Wine Bar • *Italian* A casual and relaxed wine bar. Full menu with fondue and much more. Has an outdoor, dog friendly patio and gluten free menu. • 51 Whitefield St., Guilford, (203) 453-0319 (ballouswinebar.com). Open daily. L D, $$

Bar Bouchée • *French* Jean Pierre Vuillermet's classic bistro has a black-and-white tile floor, pressed-tin-style walls and ceiling and a zinc bar. On the menu: duck leg confit, charcuterie and beef bourguignon. • 8 Scotland Rd., Madison, (203) 318-8004. Open daily. D, $$

Barcelona Restaurant & Wine Bar • *Spanish Mediterranean* A hip restaurant serving Spanish and Mediterranean cuisine—including tapas, hot and cold. *Wine Spectator* Award of Excellence. • 155 Temple St., New Haven, (203) 848-3000 (barcelonawinebar.com). Open daily. L D LS, $$, WA

Bin 100 • *Mediterranean* Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, (203) 882-1400 (bin100restaurant.com). Open daily. D SB, $$, E, WA

Bistro Mediterranean • *Mediterranean* This casual and relaxed restaurant has Spanish and Mediterranean influences and offers a variety of beloved dishes including scallops parrilla, paella and brussels sprout salad. • 383 Main St., East Haven, (203) 467-2500, (bistromediterraneanandtapasbar.com). Open daily. L D, $$, WA

The Cask Republic • *Gastropub* Beer is the star here, with 125 bottled and more than 50 draft beers on offer. Pair it with dishes like sweet-potato clam chowder, oyster sliders and pan-seared sea scallops. • 179 Crown St., New Haven, (475) 238-8335 (thecaskrepublic.com). Closed Sun. L D, $$, WA

Ceviche • *Latin Fusion* Several different styles of ceviche are offered here. In addition the place features a variety of sizzling Latin dishes, cocktails and 30 different types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Rd., Middlebury, (203) 527-7634 (cevichelatinkitchen.com). Closed Monday. L (Wed.-Thurs.) D LS, $$, WA

Claire's Corner Copia • *Vegetarian* A café-style spot offering globe-trotting dishes like organic-mushroom crêpes, Bengal curry, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, (203) 562-3888 (clairescornercopia.com). Open daily. B L D SB, $, WA

Consiglio's Restaurant • *Classic Italian* Family-owned and -run for over 70 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, (203) 865-4489 (consiglios.com). Open daily. L (Tues.-Fri., Sun.) D, $$

Frank Pepe Pizzeria Napoletana • *Pizza* While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, (203) 865-5762 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Geronimo Tequila Bar & Southwest Grill • *Southwestern Fusion* A mix of traditional Native American, Mexican, Spanish

and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, (203) 777-7700 (geronimobarandgrill.com). Open daily. L (Mon.-Sat.) D, $$ [★★ 7/13]

Goodfellas Restaurant • ***Italian*** The extensive menu is a veritable Best Hits of Italy, featuring pastas and gnocchi, pork chop Milanese, steak pizzaiola, veal saltimbocca and the chef's signature filet cognac. • 702 State St., New Haven, (203) 785-8722 (goodfellasrestaurant.com). Open daily. L D, $$, WA

Heirloom • ***Modern Continental*** Chef Carey Savona serves dishes like crab cakes with fennel and vermouth butter and herbed gnocchi with rapini and tomatoes. • The Study at Yale, 1157 Chapel St., New Haven, (203) 503-3919 (studyhotels.com). Open daily. B L (Mon.-Sat.) D SB, $$, WA

J. Christian's • ***New American*** A smart, lively restaurant and lounge that takes no shortcuts in preparing New American cuisine with a Southern accent. • 9 North Main St., Wallingford, (203) 265-6393 (jchristians.com). Closed Mon. L D, $$

La Tavola Ristorante • ***Classic Italian*** Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pumpkin ravioli and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, (203) 755-2211 (latavolaristorante.com). Closed Sun. L D, $$, WA

Lenny & Joe's Fish Tale • ***Seafood*** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 501 Long Wharf Dr., New Haven, (203) 691-6619 (ljfishtale.com). Open daily. L D, $$, WA

openings

The summer saw a host of new restaurant openings. Here are a few that caught our eye.

Teff, Stamford Owner and chef Hadas Mengesha brings 20-plus years of culinary experience to this new ethnic restaurant built on her knowledge of Eritrean and Ethiopian cuisine and inspired by generations of family recipes. *(203) 998-7474, teffrestaurant.com.*

Pasta Vita, Mohegan Sun Billed as "the place to go for gourmet-to-go," this new Italian eatery, which opened at the casino in August, features more than 100 entrées as well as a variety of the Connecticut company's famous specialty-striped ravioli. *(860) 862-8482, pastavitamohegan.com.*

Plan B, Fairfield This popular Connecticut-based chain of high-quality burger, beer and bourbon bars recently opened its eighth location and seventh in the state. The burgers all feature hormone- and antibiotic-free beef. *(203) 955-1208, planbburger.com.*

These Guys Brewing Co., Norwich A chic brewpub with a full restaurant, These Guys Brewing Co. opened in August. It was founded by Rebecca and Raymond Alberts of Lebanon after they spent 18 months apprenticing at Willimantic Brewing Co. The plan is to offer a variety of house-made brews once the restaurant gets its brewing license. *(860) 949-8550, theseguysbrewing.com.*

Elm City Social, New Haven With a nod to the Elm City's history, this modern gastropub features craft cocktails with farm-to-table fresh ingredients—we're talking drinks like a sazarac, classic negroni, etc.—and a wide range of small plates and full-size entrées prepared by chef John Brennan. *(475) 441-7436, elmcitysocial.com.*

21 Oak, Manchester The restaurant, which was opened in July by chef Shawn Dickensheets, aims to be a meat-free oasis and features seasonal vegetarian and vegan cuisine utilizing local ingredients. The intimate restaurant seats about 20 people and is BYOB. *(860) 533-9218, 21oakmanchester.com.*

Know of a new Connecticut restaurant you'd like to see listed here? Email Erik Ofgang at eofgang@connecticutmag.com

SPECIAL EDITORIAL REPORT IN THE NOVEMBER 2015 ISSUE

Don't miss Connecticut Magazine's hugely popular semi-annual feature on **Rating The Towns.** Connecticut's 169 towns are broken out by median home sale price and then ranked by criteria such as education, economy, crime rates, civic engagement, and leisure/culture. Because living in a large city remains vastly different than living in a suburban or rural town, we've also ranked the state's eight largest cities in a separate category.

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dining guide | new haven county

L'Orcio • ***Contemporary Italian*** This upscale contemporary restaurant features an outdoor patio and a menu of house-made pastas, grilled whole fish and steaks with seasonal cuisine. • 806 State St., New Haven, (203) 777-6670 (lorcio.com). Closed Mon. L (Fri.) D, $$

Moxie • ***American*** High-end American cuisine is the star here. Try the perfectly cooked burger that comes with awesome fries doused in kosher salt and malt vinegar powder. • 52 Wall Street, Madison, (203) 421-6963, moxie-bar.com. Closed Mon. D (Tues.-Sun) L (Fri.-Sun.), $$, WA

Miya's • ***Sushi*** A sushi restaurant like no other, thanks to chef Bun Lai's unique creations. • 68 Howe St., New Haven, (203) 777-9760 (miyassushi.com). Closed Sun.-Mon. L D, $$$, WA

Olea • ***Spanish*** A world-class, full-service Spanish restaurant, with a fun tapas bar. • 39 High St., New Haven (203) 780-8925, oleanewhaven.com. Closed Sun., Mon.-Thur. L D, $$$, WA [★★★★ 2/15]

Park Central Tavern • ***American*** The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, (203) 287-8887 (parkcentraltavern.com). Open daily. L D, $, WA

Ristorante Luce • ***Classic Italian*** Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, (203) 407-8000 (ristoranteluce.net). Open daily. L (Mon.-Fri.) D, $$

Roìa • ***French/Italian*** This new spot in the Taft Hotel building evokes a golden era when romance reigned. On the menu: artichoke soup, chicken al mattone and panna cotta. 261 College St., New Haven, (203) 200-7045 (roiarestaurant.com). D (Wed.-Sun.), $$, WA

Sake Fusion Restaurant • ***Asian Fusion*** Indian pancakes with curry sauce, Vietnamese-style grilled pork and Malaysian-style sautéed eggplant are just a few of the Asian-fusion dishes on the menu. • 730 Main St. S., Southbury, (203) 264-2888 (sakefusionsouthbury.com). Open daily. L (Mon.-Sat.) D, $, WA

Sans Souci • ***American*** A casual mainstay in the area that prides itself on offering fresh pasta, steak, chicken, veal, seafood and other crowd pleasers. • 2003 N. Broad St., Meriden, (203) 639-1777 (sanssoucirestaurant.com). Closed Mon. L (Tues.-Fri.), D, $$

Señor Pancho's • ***Mexican*** A festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Rd., Prospect, (203) 758-7788; 385 Main St. S., Southbury, (203) 262-6988 (senorpanchos.com). Open daily. L D SB, $, E, WA

Solun Tapas Bar & Restaurant • ***Spanish*** Solun is Spanish for "the sun and the moon" and this restaurant promises an escape from the ordinary with a wide array of tapas and other food classics from Spain. • 245 Amity Rd., Woodbridge, (203) 298-9741 (soluntapasbar.com). Open daily. L (Tues.-Sun.) D (Tues.-Sat.) SB, $$, E, WA

Thali Regional Cuisine of India • ***Indian*** Chic, exotic and fun. Thali dinners include Konkan crab, lamb chops and Andhra chicken curry. • 4 Orange St., New Haven, (203) 777-1177 (thali.com). Open daily. L D SB, $$, WA

The Wharf • ***New American*** This great spot at the Madison Beach Hotel serves up steak tartare, cioppino and grilled Berkshire pork chop with roasted fennel—with a side of water views. • 94 West Wharf Rd., Madison, (203) 350-0014 (madisonbeachhotel.com). Open daily. B, L (Mon.-Sat.), D. $$$, WA

Wood-n-Tap • ***American*** Hip, fun eateries known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 311 Boston Post Rd., Orange, (203) 799-9663; 970 N. Colony Rd., Wallingford, (203) 265-9663 (woodntap.com). Open daily. L D LS, $, WA

Zafra Cuban Restaurant & Rum Bar • ***Cuban*** With a collection of 300 different kinds of rum—one of the largest in the country—this New Haven establishment is Connecticut's first true rum bar. Small, dark and atmospheric, this hip locale features chef Tadahiro ("Haya") Hayasaka's subtle and sometimes fanciful take on Cuban soul food. • 259 Orange St., New Haven, (203) 859-5342 (zafrarumbar.com). Open daily. L (Tues.-Fri.) D LS, $$, WA

New London County

Abbott's Lobsters • ***Seafood*** Enjoy the flavors of the sea and season at this lobster restaurant. Specialties include the aptly named opulent seafood rolls, a variety of clams, oysters and muslces, and of course lobster. • 17 Pearl Street, Noank/Groton. (860) 536-7719 (abbottslobster.com).Open daily through September and weekends through October. L D, $.

Al Dente • ***Italian*** Savor the mouthwatering flavors of frutti di mare, farfalle con pollo and medaglioni de manzo, followed up with cannoli or tiramisu at this Italian dining gem. • Foxwoods Resort Casino, Mashantucket, (800) Foxwoods (foxwoods.com). Open daily. D, $$$, E, WA

Alta Strada • ***Italian*** Try favorites like chittara with spicy lobster and fresh peas and grilled lamb chops with asparagus, potato and pickled onion salad. • MGM Grand at Foxwoods, 240 MGM Grand Dr., Mashantucket, (860) 312-2582 (altastradarestaurant.com). Open daily. L D, $$$

Ballo Italian Restaurant & Social Club • ***Italian*** A sumptuous restaurant inspired by the magnificent 12th-century Abbey of San Galgano in Siena. On the menu: pizza and pasta, striped bass and veal porterhouse. • Mohegan Sun, Uncasville, (860) 862-1100 (balloitalian.com). L D, $$, WA

Bar Americain • ***American*** This brasserie serves up Bobby Flay specialties like lobster-avocado cocktails, buttermilk-fried chicken with biscuits—and big-time glamour. • Mohegan Sun, Uncasville, (860) 862-8000 (baramericain.com). Open daily. D, $$

Bleu Squid • ***American*** A bakery and cheese shop serving 30 cheeses and 40 different cupcakes. Also serves up grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, (860) 536-6343 (dessertsmysticct.com). Open daily. L D, $, WA

Bobby's Burger Palace • ***American*** This burger palace serves an array of burgers inspired by chef Bobby Flay's extensive travels. Each is a tribute to a different American regional flavor and tradition. • Mohegan Sun, Uncasville, (888) 226-7711 (www.bobbysburgerpalace.com). Open daily. L D, $$ WA

Breakwater • ***Seafood*** This restaurant is located where Skipper's Dock used to be and offers stunning views and ocean-to-table dishes including some with Asian or Latin-American touches.• 66 Water St., Stonington, (860) 415-8123 (breakwaterstoningtton.com). Open daily. L D, $ WA [★★½ 7/15]

The Captain Daniel Packer Inne • ***American*** This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and salmon • 32 Water St., Mystic, (860) 536-3555 (danielpacker.com). Open daily. L D, $$$ WA

Caffé NV • ***Greek*** Greek cuisine is the specialty at this restaurant with stained-glass windows and brick walls. Some favorites include pasta a la Philip and shrimp Saganaki. • 57 Boston Post Rd., Waterford, (860) 444-8111 (cafenv.com). Closed Sun. L D LS, $$, WA

C.C. O'Brien's • ***Irish Pub*** A neighborhood sports pub with great food, friendly service, sports on 20 HDTVs and live entertainment on Saturday nights. • 8 Mechanic St., Pawcatuck, (860) 599-2034 (ccobriens.com). Open daily. L D LS, $$, WA

Cedar's Steakhouse • ***American*** Offers lounge seating and cozy booths. Diners can count on the finest cuts of certified dry-aged prime beef and fresh seafood. • Foxwoods Resort Casino, Mashantucket, (800) FOXWOODS (foxwoods.com). Open daily. L D, $$$, WA

Chaplin's • ***Seafood*** Specializes in locally caught seafood and regional American bistro favorites. Standouts include halibut sautéed with almonds, tuna with fresh mango and roasted red-pepper sauce and sCwordfish garnished with salsa. • 165 Bank St., New London, (860) 443-0684. Open daily. D, $$, WA

The Chestnut Grille • ***American*** The winning seasonal menu here includes succulent treats such as pan-roasted duck breast and seared diver scallops. • The Bee and Thistle Inn, 100 Lyme St., Old Lyme, (860) 434-1667 (beeandthistleinn.com). Closed Sun.-Mon. D, $$$, E

David Burke Prime • ***American*** An updated steakhouse menu with dry-aged beef, as well as terrific pork, chicken and seafood specialties. The steak served here is truly a cut above. • Foxwoods Resort Casino, Mashantucket, (860) 312-8753 (davidburke-prime.com). Open daily. L D SB, $$$

Flanders Fish Market & Restaurant • ***Seafood*** Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sunday buffet, fresh seafood market and New England clambakes. • 22 Chesterfield Rd., East Lyme, (860) 739-8866 (flandersfish.com). Open daily. L D SB, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** While world-famous clam pizza is the standout, many other varieties are also worth the wait. • Mohegan Sun, Uncasville, (860) 862-8888 (pepespizzeria.com). Open daily. L (Mon.-Fri.) D, $, WA

Gaspar's Restaurant • ***New American Cuisine*** Enjoy award-winning lobster bisque, sushi rolls and other sea-to-table delicacies made from fresh seafood. Ambience is old-school classy with white tablecloths, red roses and candlelight. • 385 Bank Street, New London, (860) 440-3663 (gasparsnewlondon.com). Open daily. L D SB, $$, WA

Harbour House Restaurant and Bar • ***Seafood*** Enjoy ahi tuna tacos, lobster, grilled swordfish and other seafood favorites in a casually elegant and comfortable setting with stunning water views. • 3 Williams Ave., Mystic, (860) 536-8144 (harbourhousect.com). Open daily. L (Mon.-Fri.) D, $$, E, WA

Inishmor Pub • ***Irish American*** Get a taste of the old country at this authentic Irish pub where specialties include Gaelic favorites like chips and curry and shepherd's pie. • 20 Main St., Colchester, (inishmorpub.com). Open daily. L D LS $$, E

Jasper White's Summer Shack • ***Seafood*** This award-winning restaurant features live lobster and crab, fried seafood, chowders and wood-grilled fish. • Mohegan Sun, Uncasville, (860) 862-9500 (summershackrestaurant.com). Open daily. L D SB, $$

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dining guide | new london county

Kensington's at The Spa at Norwich Inn • ***American*** A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, (860) 425-3630 (thespaatnorwichinn.com). Open daily. B L D SB, $$$, E, WA

Kitchen Little • ***American*** Enjoy a panoramic view of the Mystic River while dining on eggs Benedict, omelets and other savory egg dishes at this breakfast destination. • 36 Quarry Rd., Mystic (kitchenlittle.org). Open daily for breakfast. B L (Mon.-Fri.) SB, $

Michael Jordan's Steak House • ***American*** USDA prime steaks, chops and fresh seafood paired with an extensive wine list. • Mohegan Sun, Uncasville, (860) 862-8600 (michaeljordansteakhouse.com). Open daily. D, $$$

Octagon • ***American*** The menu at this upscale yet relaxed steak house includes the signature 24-ounce bone-in rib eye, 14-ounce Kobe sirloin and wild striped bass. *Wine Spectator* Award of Excellence. • Mystic Marriott Hotel, 625 North Rd., Groton, (860) 326-0360 (octagonsteakhouse.com). Open daily. D, $$$, R

The Old Lyme Inn • ***American*** The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. • 85 Lyme St., Old Lyme, (860) 434-2600 (oldlymeinn.com). Open daily. L D, $$$, WA

Oyster Club • ***American*** This popular place showcases food that travels the shortest distance from farm and sea to table, with seasonality and location determining the day's dishes. • 13 Water St., Mystic, (860) 415-9266 (oysterclubct.com). Closed Tues. L (Sat.) D SB, $$, WA

Paragon • ***American*** This 24th floor aerie is Foxwoods' showpiece, with a menu that highlights organic produce and meats: crispy wild boar meatballs and Dover sole with beurre noir. • Foxwoods Resort Casino, Mashantucket, (800) 312-3000 (foxwoods.com). Closed Mon.-Tues. D, $$$, WA

Red 36 • ***American*** It's all about the sea at this waterside hotspot that offers dinner with a view. • 2 Washington St., Mystic, (860) 536-3604 (red36ct.com). Closed Mon. L D, $$

S&P Oyster Co. • ***Seafood*** Serving traditional New England seafood with a South American flair. Enjoy oysters on the half shell, PEI mussels, fresh cuts of fish and Creekstone Farms steaks grilled over hardwoods. • 1 Holmes St., Mystic, (860) 536-2674 (sp-oyster.com). Open daily. L D, $$, WA

Tolland County

Altnaveigh Inn & Restaurant • ***American*** This 1734 farmhouse serves filet mignon with port-wine reduction demiglace and pan-seared tuna with onion marmalade. • 957 Storrs Rd., Storrs, (860) 429-4490 (altnaveighinn.com). Closed Sun.-Mon. L (Tues.-Fri.) D, $$$, WA

Angellino's Restaurant • ***Italian*** There's plenty to like at Angellino's, including penne Augustino with artichoke hearts, sun-dried tomatoes and garlic. • 135 Storrs Rd., Mansfield, (860) 450-7071; 346 Kelly Rd., Vernon, (860) 644-7702 (angellinos.com). Open daily. L D, $$, WA

Asian Bistro • ***Asian Fusion*** A popular hibachi steak house/bar offering Asian-fusion dishes along with sushi and sashimi. • 95 Storrs Rd., Mansfield, (860) 456-8316 (asianbistromansfield.com). Open daily. L D, $$, WA

Bidwell Tavern • ***American*** This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Rte. 31), Coventry, (860) 742-6978. Open daily. L D LS, $$, E, WA

The Blue Oak at the Nathan Hale Inn • ***American*** On the UConn campus, enjoy honest New England-style dishes and lighter fare. Great wine selection. • 855 Bolton Rd., Storrs, (860) 427-7888 (nathanhaleinn.com). Open daily. B L D, $$

Elmo's Dockside • ***Seafood*** Known for fresh, local seafood, homemade clam chowder and lobster bisque, USDA High Choice beef, poultry and pasta dishes. • 48 Hartford Tpke., Vernon, (860) 646-3474, (elmosdockside.com). Open daily. L (Mon.-Sat.) D, $$

Georgina's Italian Restaurant • ***Italian*** Warm and inviting—try the calamari appetizer, chicken Athena, lasagna and chicken parmigiano. • 275 Boston Tpke., Bolton, (860) 647-0345 (georginasrestaurant.com). Closed Mon. L D, $$, WA

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Little Mark's Big BBQ • ***Barbecue*** Little Mark's famous homemade sauces, such as Kansas City Sweet, Pork Pickin' Vinegar and Texas Hot, enhance the beef and pork ribs. • 226 Talcottville Rd., Vernon, (860) 872-1410 (littlemarksbbq.com). Open daily. L D, $$, WA

Pancho Loco • ***Mexican*** Don your shorts and Hawaiian shirt and try this Parrothead paradise for sizzling fajitas and chillin' margaritas. • 218 Talcottville Rd., Vernon, (860) 871-1819 (panchoLoco.net). Open daily. L D, $, E, WA

Rein's New York Style Deli-Restaurant • ***American*** A bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami Reubens and cheese

blintzes. • 435 Hartford Tpke., Vernon, (860) 875-1344 (reinsdeli.com). Open daily. B L D LS SB, $, WA

Tavern House Grill • ***American*** This pub-style sports bar features live entertainment and regular karaoke events. On the menu: steaks, burgers, grilled sandwiches and wings. • 200 Merrow Rd., Tolland, (860) 872-0332 (tavernhousegrill.com). Open daily. L D SB, $, E, WA

True Blue Tavern at the Nathan Hale Inn • ***American*** Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Rd., Storrs, (860) 427-7888 (nathanhaleinn.com). Open daily. D, $, WA

Trattoria da Lepri • ***Italian*** This family-owned and -run eatery prepares dishes from scratch with local ingredients. On the menu: rigatoni Bolognese, veal scallopini Marsala and crab-meat-stuffed shrimp. • 89 West Rd., Ellington, (860) 875-1111 (trattoriadalepri.com). Closed Sun.-Mon. D, $$, WA

Utsav Indian Cuisine • ***Indian*** This gem boasts a menu of delectable Indian treats such as shamm savera or calamari cochin. • 575 Talcottville Rd., Vernon, (860) 871-8714 (utsavcuisine.com). Open daily. L D, $$, WA

Willington Pizza House • ***Pizza*** Unusual designer pizza concoctions, including red-potato and seafood casino. • 25 River Rd. (Rte. 32), Willington, (860) 429-7433 (willingtonpizza.com). Open daily. L D LS, $, WA

Vernon Diner • ***Continental*** Enjoy anything from homemade French toast and Greek specialties to steak, seafood and pasta at this friendly spot in Vernon. • 453 Hartford Tpke., Vernon, (860) 875-8812 (vernondiner.com). Open daily. B L D LS, $, WA

Wood-n-Tap • ***American*** Known for great burgers and great beer. You'll also love the pizza, pasta, salads and sandwiches. • 236 Hartford Tpke., Vernon, (860) 872-6700 (woodntap.com). L D LS, $, WA

Windham County

85 Main • ***New American*** There's something for everybody at this Main Street fixture: from sushi to duck-liver pâté, pulled-pork barbecue to wild-mushroom ravioli. • 85 Main St., Putnam, (860) 928-1660 (85main.com). Open daily. L D LS, $$, WA

Bella's Bistro • ***Northern Italian*** An upscale spot with a seasonal menu serving veal, beef, chicken, pork, pizzas and more. • 75 Main St., Putnam, (860) 928-7343 (bellasbistromarket.com). Closed Mon. L D (Tues.-Sat.), $$, WA

The Courthouse Bar & Grill • ***American*** Serves 20 great appetizers plus "arresting" main courses such as seafood Alfredo and Montreal sirloin. • 121 Main St., Putnam, (860) 963-0074 (courthousebarandgrille.com). Open daily. L D LS (weekends), $, WA

Fiesta Cinco De Mayo • ***Mexican*** A festive spot offering pollo salsa verde, carne asada and great guacamole. • 1228 Main St., Willimantic, (860) 423-9524. Open daily. L D, $$, WA

Golden Lamb Buttery • ***American*** In a barn overlooking a 1,000-acre farm, dinner here might be roast duckling, chateubriand or honey-glazed rack of lamb. For dessert, there's strawberry-rhubarb bread pudding or lemon blueberry cake. • 199 Bush Hill Rd., Brooklyn, (860) 774-4423 (thegoldenlamb.com). Closed Sun.-Mon. L D (Fri.-Sat.), $$$, E, WA

Hank's Restaurant • ***American*** A family place serving home-style chowders, lobster salad rolls and prime rib. • 416 Providence Rd., Brooklyn, (860) 774-6071 (hanksrestaurant.com). Open daily. L D, $$

The Inn at Woodstock Hill • ***American*** The menu at this historic estate includes shrimp-and-sea-scallop stir-fry, fontina-stuffed veal tenderloin Serrano and duckling à l'orange. • 94 Plaine Hill Rd., Woodstock, (860) 928-0528 (woodstockhill.com). Open daily. L (Thurs.-Sat.) D SB, $$$, WA

J.D. Cooper's • ***American*** A sports pub with walls of sports memorabilia and 125 entrées from prime rib to fajitas to fresh fish. • 146 Park Rd., Putnam, (860) 928-0501. Open daily. L D, $, E (Sat.), WA

The Mansion at Bald Hill • ***American*** The pan-seared diver scallops with jumbo shrimp is tops, and don't skip the lobster mac 'n' cheese. • 29 Plaine Rd., South Woodstock, (860) 974-3456 (mansionatbaldhill.com). Closed Mon. D, $$$, WA

Mozzarella's Grill & Bar • ***American/Italian*** A great family restaurant with a warm, cozy atmosphere serving fresh burgers, steaks, seafood, and Italian specialties. • 460 Hartford Tpke., Dayville, (860) 774-3434 (mozzarellasgrill.com). Closed Fri.-Sun. B L D, $, E, WA

Someplace Special Pizza • ***Italian*** Serves Greek-style pizza, steaks, seafood and pastas at reasonable prices. • 58 Main St., Putnam, (860) 928-2884 (someplacespecialrestaurant.com). Open daily. L D, $, WA

The Vanilla Bean Café • ***American*** A restaurant known for its homemade soups, award-winning chili, vegetarian dishes and desserts. • Rtes. 44, 169 & 97, Pomfret, (860) 928-1562 (thevanillabeancafe.com). Open daily. B L D (Wed.-Sun.), $$, E, WA

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PRESIDENT'S MESSAGE

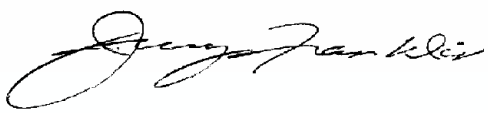
Last year, our organization adopted a new vision, strategy and strategic planning process led by a company called IDEO. IDEO is a San Francisco and New York-based human-centered design firm with some of the nation's largest companies, including NBC, as clients. Connecticut Public Broadcasting Network (CPBN) is their first public media client. This work would not have been made possible without the generous support from Alberto Ibarguen, president and CEO of the Knight Foundation. Since this IDEO-led work will transform our company, including the Greater Hartford region of our state, the Hartford Foundation for Public Giving was also a funder.

During the next few years, our audiences will see and hear new and compelling content. They will also experience an expansion of our public media services to other parts of the state, such as an advanced technology center, the first of which will be located in Fairfield County.

As part of our new strategy, I am proud to introduce several new appointments and promotions to the leadership team. These include: Anthony Hayes, senior vice president of engagement; Dean Miller, senior vice president of content; Allison Lantieri, senior vice president of branding; Donna Sodipo, senior vice president of education; and Matt Rose, vice president of media and information technology. This newly formed senior team brings significant expertise, passion and experience to make our vision a reality.

Now it is time for the real work to begin. We will be committing ourselves to making a positive difference and lasting impact not only for our audiences, but for the entire state of Connecticut.

Needless to say, we are enthusiastic about the extraordinary opportunity that lies ahead for us at CPBN, and I would like to thank you, our members, for allowing us the chance to dream big. Your loyalty and support are what give us the opportunity to become one of the world's bravest public media organizations.



Jerry Franklin
President and CEO, Connecticut Public Broadcasting Network

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Nature – Pets: Wild at Heart
Wednesdays, October 21 and 28 at 8 p.m. on CPTV

Pet owners may think they know their furry friends, but pets actually exist alongside humans in a secret world of wild behavior that is hardly recognizable. This two-part miniseries from *Nature* explores this parallel existence using an array of cameras and drones.

Jacques Pepin: Heart & Soul
Saturdays at 4 p.m. Beginning October 3 on CPTV

Jacques Pepin: Heart & Soul is not just another series showcasing Jacques, his delicious recipes or his amazing technique. This is his last full series and will be his most personal yet, featuring never-before-seen footage of his life! *Heart & Soul* highlights Pepin's 60 years in the kitchen, and shares both simple dishes and more involved recipes with viewers.

On Two Fronts: Latinos and Vietnam
Tuesday, October 20 at 8 p.m. and Sunday, October 25 at 12:30 p.m. on CPTV and Thursday, October 22 at 8 p.m. on CPTV4U

This documentary examines the Latino experience during the Vietnam War and includes personal stories of POWs, protestors and soldiers. Filmed on location throughout the Southwest and in Vietnam, the film uses home movies, photographs and news footage to share these moving narratives.

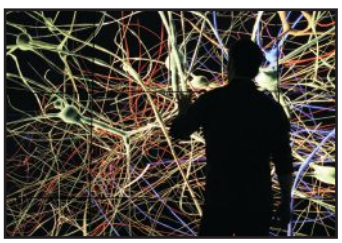
Everyday Miracles
Tuesdays at 8 p.m.
Beginning October 27 on CPTV

Learn how raw materials are transformed into the objects used in everyday life. Host Mark Miodownik explores how everything from cars to clothes to furniture are scientifically discovered and manufactured.

Mary Tyler Moore: A Celebration
Tuesday, October 13 at 8 p.m. on CPTV

View dozens of classic TV and movie clips and hear commentary from Moore and co-stars in this new special. Oprah Winfrey recounts Moore's critical role in inspiring her — and millions of others — as television's first independent career woman.

The Brain with David Eagleman
Wednesdays at 10 p.m.
Beginning October 14 on CPTV



Neuroscientist David Eagleman explores the human brain and seeks to understand why humans feel and think the way they do. This project blends science with visual effects and personal stories to answer some of the biggest questions about the human brain.

NEWS REPORTS IN THE A.M.

Tune in to WNPR weekdays at 7:06, 7:33, 8:04, 8:33 and 9:04 a.m. for Connecticut news you need to start your day.

Daily news reports on **WNPR** during *Morning Edition* delve deeper than the headlines, providing in-depth coverage of news topics that matter most in Connecticut.

Whether you're at home or on the road, **WNPR** brings you news coverage you won't find elsewhere on the dial.

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Vera

Just in time for Halloween, CPTV premieres four new chilling series sure to spook and shock viewers.

It all kicks off October 1 as ***Vera*** comes to CPTV Thursdays at 10 p.m. The series also airs on CPTV4U Saturdays at 9:30 p.m. starting October 3. Based on the novels by best-selling author Ann Cleeves, *Vera* follows Chief Inspector Vera Stanhope (Academy Award nominee and BAFTA winner Brenda Blethyn of *Atonement* and *Saving Grace*).

An obsessive yet brilliant murder investigator, Vera must learn to trust her new team member, Detective Sergeant Aiden Healy, portrayed by Kenny Doughty (of *Snowpiercer* and *Elizabeth*). Healy, in turn, must get used to Vera's dry wit as they work together. While taking on cases in the North East England county of Northumberland, Vera must face demons of her own.

Shetland

Next, ***Shetland*** comes to CPTV Fridays at 9 p.m. beginning October 2, and to CPTV4U Saturdays at 11 p.m. beginning October 3. Set against the backdrop of Scotland's Shetland Isles, *Shetland* follows Detective Inspector Jimmy Perez (Douglas Henshall of *Outlander* and *Primeval*) who returns to his native island after a teenage girl is murdered. He must crack the case before members of the quiet, unassuming community turn on one another as they desperately search for answers. But this murder is just the first in a series of crimes Jimmy is committed to solving.

Assisting Jimmy throughout the series is Detective Sergeant McIntosh (Alison O'Donnell of *Holby City*) and Trainee Detective Constable Wilson (Steven Robertson of *Inside I'm Dancing*). Lacking the resources of a mainland police force, Jimmy and his team must navigate the traditions and unspoken rules of the close-knit community.

CHILLING &

Also coming to CPTV this October is ***The Widower,*** beginning Sunday, October 4 at 10 p.m. This three-part miniseries based on real events tells the story of Malcom Webster (Reece Shearsmith of *The League of Gentlemen*), a mild-mannered and charming Englishman who is also a killer, having murdered his first wife, attempted to kill his second wife and schemed to deceive his third fiancée. Also starring Sheridan Smith (of *Mrs. Biggs*), Kate Fleetwood (of *Philomena*) and Archie Panjabi (of *The Good Wife* and *The Fall*), this chilling series follows Webster on his ruthless quest to cash in his victims' life insurance policies.

Lastly, Sundays beginning October 25 at 10 p.m., CPTV airs ***The Guilty***, a new three-part series from the producers of the critically acclaimed *Masterpiece Mystery!* series *Sherlock*. Watch as Detective Constable Maggie Brand (Tamsin Greig of *Black Books*) and fellow police investigators work to solve the case of a missing four-year-old boy.

Five years after the boy goes missing during a neighborhood cookout, his body is found by workmen. The case then reopens, but Brand must juggle her own issues as well as the concerns of the boy's parents, Claire (Katherine Kelly of *Coronation Street*) and Daniel (Darren Boyd of *Spy*), if she wants to make any headway solving this mystery.

Plus, the Drama Continues with *Masterpiece*'s ***Home Fires***

The PBS *Masterpiece* series *Home Fires* premieres on CPTV Sundays at 8 p.m. beginning October 4 and encores on CPTV4U Tuesdays at 8 p.m. beginning October 6. Based on the critically acclaimed book *Jambusters* by Julie Summers, this six-part drama tells the moving story of a diverse group of English women with personal struggles and conflicting views facing the onset of World War II.

Home Fires is set in 1939 and stars Samantha Bond (of *Downton Abbey*) as forward-thinking Frances Barden and Francesca Annis (of *Reckless*) as Barden's bitter rival Joyce Cameron. War with Germany is all but certain, and the citizens of the village of Great Paxford are each facing it in their own way.

As men of fighting age are mostly enlisting or waiting to be called, Frances believes that the local Women's Institute has an important role to play. Joyce, the president of the institute, vehemently disagrees and proposes suspending activities until the war is over. This crisis ends up cementing the friendships of a group of women who now have a shared mission that will lead them to their finest hour.

THRILLING

Prime Time | October 1-6

- CPTV Original, CPTV National Production or Presentation or CPTV Co-production indicated in blue font.
- Program or episode premiere indicated by a (P). Live broadcasts indicated by a (L).
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- CPTV Sports schedule subject to change due to game cancellations and durations.

THU | 1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Doc Martin - The Practice Around the Corner Mrs. Tishell returns to the village.		The Dr. Blake Mysteries - Hearts and Flowers One of Blake's fellow Begonia Festival judges is killed.		Vera - Changing Tides (P) (See page 84)			This Old House
CPTV4U	American Masters - Pedro E. Guerrero: A Photographer's... (P)		Eye on the Sixties: The Iconic Photography of Rowland Scherman			Arts in Context	Charlie Rose	
CPTV Sports	Girls HS Field Hockey - New Canaan/Cheshire (P)			HS Football - Xavier/W. Haven**				
FRI | 2	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Midsomer Murders - Destroying Angel (Part 1 of 2) Accidents befall the people who inherited a hotel.		Shetland - Pilot (Part 1 of 2) (P) (See page 84)		Infinity Hall Live - Guitar Heroes Robben Ford, Robert Cray, Keb' Mo' and other guitarists are showcased.		American Masters - Pedro E. Guerrero: A Photographer's Journey	
CPTV4U	NOVA - Zeppelin Terror Attack		Model T's to War: American Ambulances on the Western... (P)		Ghost Army U.S. troops tricked the enemy with illusions in World War II.		Charlie Rose	
CPTV Sports	HS Football - Southington/Glastonbury* (L) (Start: 6:30 p.m.)			Movie Classics - Married to the Mob (P) An FBI agent (Matthew Modine) gets close to a gangster's widow (Michelle Pfeiffer) to nab a crime boss.				In Focus
SAT | 3	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Movie Classics - On the Waterfront (P) A conscience-stricken ex-boxer (Marlon Brando) stands up to a corrupt union boss.				Movie Classics - The Wild One (P) A motorcycle outlaw (Marlon Brando) takes over a town with his gang.			Infinity Hall Live - Guitar Heroes **
CPTV4U	Masterpiece Mystery! - Inspector Lewis, Series 7: The Lions of Nemea			Vera - Changing Tides (See page 84)			Shetland - Pilot (Part 1 of 2) (See page 84)	
CPTV Sports	GameTime	In Focus	Girls HS Soccer - S. Windsor/Tolland (P)			Boys HS Soccer - Somers/Suffield		
SUN | 4	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Home Fires on Masterpiece (Part 1 of 6) (P) (See page 85)		Indian Summers on Masterpiece (Part 2 of 9) (P) Aafrin fights for his life; Ralph confronts the gunman.		The Widower (Part 1 of 3) (P) (See page 85)		Shetland - Pilot (Part 1 of 2) (See page 84)	
CPTV4U	Infinity Hall Live - Los Lonely Boys		Austin City Limits - 2015 Hall of Fame Special (P)		Infinity Hall Live - Tedeschi Trucks Band		Bluegrass Underground	Bluegrass Underground
CPTV Sports	Girls HS Field Hockey - Danbury/Weston			Boys HS Soccer - Somers/Suffield			1955 World Series: 7 Days of Fall	
MON | 5	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Antiques Roadshow - Seattle, Part 1 Finds include a Vladimir Kagan desk used by Kagan himself.		Antiques Roadshow - Albuquerque, Part 2 (P) A 1969 Jasper Johns flag print is appraised.		I'll Have What Phil's Having - Italy (P) (See page 83)		Invisible Women: Forgotten Artists of Florence (P) Female artists of the Renaissance are profiled.	
CPTV4U	Nature - Nature's Miracle Orphans (Parts 1 & 2) Rescue center caregivers help a koala, a wallaby and other orphaned animals.				My Wild Affair - The Rhino Who Joined the Family		Charlie Rose	
CPTV Sports	HS Football - Southington/ Glastonbury* (Start: 6 p.m.)		Girls HS Volleyball - Woodland Regional/Oxford (P)			Girls HS Soccer - Holy Cross (Waterbury)/E. Hampton		
TUE | 6	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Gorongosa Park: Rebirth of Paradise (Parts 4, 5 & 6) (P) Continue to experience the inspiring rebirth of an African wilderness through the eyes of Emmy-winning wildlife cameraman Bob Poole. The final three parts of the series air back-to-back.						Frontline - My Brother's Bomber (Part 2 of 3) (P) A man looks for the terrorists who killed his brother.	
CPTV4U	Home Fires on Masterpiece (Part 1 of 6) (See page 85)		Masterpiece Mystery! - Foyle's War, Series 7: The Eternity Ring			Theater Talk	Charlie Rose	
CPTV Sports	Girls HS Soccer - S. Windsor/Tolland			Girls HS Field Hockey - New Canaan/Cheshire			Girls HS Field Hockey - Danbury/ Weston**	

Prime Time | October 7-12

WED|7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Nature - Big Birds Can't Fly (P) Meet some unique flightless birds, including emus, kiwis and more.		NOVA - Secrets of Noah's Ark (P) An ancient inscribed tablet reveals a new version of the flood story.		NOVA - Arctic Ghost Ship The Franklin Expedition is investigated 160 years after it vanished.		The Journey of Caregiving: A CPTV Town Hall Meeting Family caregivers face many challenges.	
CPTV4U	Antiques Roadshow - Albuquerque, Part 2		Secrets of the Dead - The Mona Lisa Mystery		Invisible Women: Forgotten... (See CPTV, Oct. 5 at 11 p.m.)		Charlie Rose	
CPTV Sports	Girls HS Volleyball - Woodland Regional/Oxford* (Start: 7:30 p.m.)		HS Football - Southington/Glastonbury					
THU|8	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Doc Martin - Hazardous Exposure Martin's mother returns to Portwenn with interesting news.		The Dr. Blake Mysteries - If the Shoe Fits Blake investigates a death at a shoe factory.		Vera - Old Wounds (P) (See page 84)			This Old House
CPTV4U	180 Days: Hartsville (Parts 1 & 2) Experience a year of a Southern town's efforts to address the demand for reform in U.S. public schools.				Secrets of the Dead - The Mona Lisa Mystery		Charlie Rose	
CPTV Sports	American Pharaoh An American coaches soccer in Egypt.		Boys HS Soccer - Pomperaug/Naugatuck (P)			Boys HS Soccer - Somers/Suffield		
FRI|9	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Midsomer Murders - Destroying Angel (Part 2 of 2) (See CPTV, Oct. 2 at 8 p.m.)		Shetland - Pilot (Part 2 of 2) (P) (See page 84)		Infinity Hall Live - Robben Ford Ford brings his signature style of blues and guitar licks to Infinity Hall.		Unity: The Latin Tribute to Michael Jackson (P) Latin artists perform many of Jackson's iconic songs.	
CPTV4U	NOVA - Petra: Lost City of Stone		NOVA - Secrets of Noah's Ark (See CPTV, Oct. 7 at 9 p.m.)		NOVA - Killer Typhoon Typhoon Haiyan is examined.		Charlie Rose	
CPTV Sports	HS Football - Granby Memorial/Valley Regional, Lyme-Old Lyme* (L) (Start: 6:30 p.m.)			Movie Classics - On the Waterfront (See CPTV, Oct. 3 at 8 p.m.)				On Story
SAT|10	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Viewers' Favorites* (Start: 7:30 p.m.) CPTV presents an evening of its most popular specials.		Movie Classics - The Great Escape (P) Allied soldiers (Steve McQueen, James Garner and Richard Attenborough) dig a tunnel out of a Nazi prison camp, pocketfuls of dirt at a time.					
CPTV4U	Masterpiece Mystery! - Inspector Lewis, Series 7: Beyond Good and Evil			Vera - Old Wounds (See page 84)			Shetland - Pilot (Part 2 of 2) (See page 84)	
CPTV Sports	GameTime	In Focus	Girls HS Soccer - Ledyard/Killingly (P)			American Pharaoh (See CPTV Sports, Oct. 8 at 8 p.m.)		Film School Shorts
SUN|11	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Home Fires on Masterpiece (Part 2 of 6) (P) (See page 85)		Indian Summers on Masterpiece (Part 3 of 9) (P) Sooni gets into trouble; witness-tampering runs riot.		The Widower (Part 2 of 3) (P) (See page 85)		Shetland - Pilot (Part 2 of 2) (See page 84)	
CPTV4U	Hispanic Heritage Awards 2015 (P)		Unity: The Latin Tribute to Michael Jackson		Austin City Limits - Cassandra Wilson (P)		Bluegrass Underground	Bluegrass Underground
CPTV Sports	Boys HS Soccer - Pomperaug/ Naugatuck* (Start: 7:30 p.m.)		Girls HS Volleyball - Woodland Regional/Oxford			Signs of the Time Learn about the origins of baseball's hand signals.		Dreams Go By
MON|12	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
CPTV	Antiques Roadshow - Seattle, Part 2 Discoveries include a 1964 *Star Trek* script.		Antiques Roadshow - Albuquerque, Part 3 (P) Items signed by the Beatles are featured.		I'll Have What Phil's Having - Paris (P) (See page 83)		Globe Trekker - Art Trails of the French Riviera	
CPTV4U	Nature - Big Birds Can't Fly (See CPTV, Oct. 7 at 8 p.m.)		Nature - Jungle Eagle Meet the South American harpy eagle.		Nature - Animal Homes: The Nest		Charlie Rose	
CPTV Sports	HS Football - Granby Mem./Valley Reg., Lyme-Old Lyme* (Start: 6 p.m.)		Boys HS Soccer - Pomperaug/Naugatuck			Girls HS Field Hockey - New Canaan/Cheshire		

For a list of cable channels on which CPTV, CPTV4U and CPTV Sports can be found, visit CPTV.org/cable-channels, or call CPTV Audience Care at 860.275.7550.

Prime Time | October 13-18

TUE | 13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Mary Tyler Moore: A Celebration (P) (See page 83)		Secrets of the Dead - The Real Trojan Horse (P) Is the Trojan War a myth or did it really happen?		Secrets of the Dead - Carthage's Lost Warriors Did Carthaginians cross an ocean to escape invaders?		Frontline - My Brother's Bomber (Part 3 of 3) (P) (See CPTV, Oct. 6 at 11 p.m.)	
CPTV4U	Home Fires on Masterpiece (Part 2 of 6) (See page 85)		Masterpiece Mystery! - Foyle's War, Series 7: The Cage			Theater Talk	Charlie Rose	
CPTV Sports	Girls HS Soccer - Ledyard/Killingly			HS Football - Southington/Glastonbury**				

WED | 14	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Nature - Soul of the Elephant (P) Follow the encounters and migrations of two bull elephants.		NOVA - Cyberwar Threat (P) The new reality in which cyber weapons can do real damage is examined.		The Brain with David Eagleman - What Is Reality? (P) (See page 83)		NOVA ScienceNOW - How Smart Can We Get? Meet people increasing what the mind can do.	
CPTV4U	Antiques Roadshow - Albuquerque, Part 3		Inside the Court of Henry VIII		Secrets of the Dead - Resurrecting Richard III		Charlie Rose	
CPTV Sports	Girls HS Soccer - S. Windsor/Tolland* (Start: 7:30 p.m.)		HS Football - Granby Memorial/Valley Regional, Lyme-Old Lyme					

THU | 15	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Doc Martin - Listen with Mother Martin must help Louisa hand out awards at her school's sports day.		The Dr. Blake Mysteries - Bedlam A psychiatric nurse is found murdered in a bathroom.		Vera - Muddy Water (P) (See page 84)			This Old House
CPTV4U	Cold War Roadshow: American Experience		Secrets of the Dead - The Man Who Saved the World		Cuban Missile Crisis: Three Men Go to War		Charlie Rose	
CPTV Sports	Girls HS Soccer - Holy Cross (Waterbury)/E. Hampton			Girls HS Soccer - Ledyard/Killingly			Girls HS Volleyball - Woodland Regional/Oxford**	

FRI | 16	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Electric Vendetta (Part 1 of 2) A body is found in a mysterious crop circle.		Shetland - Raven Black (Part 1 of 2) (P) (See page 84)		Infinity Hall Live - Jackie Greene Jackie Greene performs his unique blend of blues, rock, soul and folk.		Great Performances - Annie Lennox: Nostalgia Live in Concert	
CPTV4U	NOVA - Cyberwar Threat (See CPTV, Oct. 14 at 9 p.m.)		Angle of Attack (Parts 1 & 2) (P) The 100-year history of Naval aviation – from wobbly gliders to modern supersonic jets – is chronicled.				Charlie Rose	
CPTV Sports	High School Football - E. Lyme/Jonathan Law* (L) (Start: 7 p.m.)				Movie Classics - The Wild One (See CPTV, Oct. 3 at 10 p.m.)			On Story

SAT | 17	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites* (Start: 7:30 p.m.) Sit back and relax as CPTV presents a lineup of shows designed to entertain and enlighten.				Eric Clapton: Slow Hand at 70 - Live at the Royal Albert Hall (P) Celebrate Clapton's 70th birthday with this concert at the iconic Royal Albert Hall featuring classics like "Wonderful Tonight" and "Layla."			
CPTV4U	Masterpiece Mystery! - Breathless (Part 1 of 3) A surgeon believes he can help women in 1961 London.			Vera - Muddy Waters (See page 84)			Shetland - Raven Black (Part 1 of 2) (See page 84)	
CPTV Sports	GameTime	In Focus	Boys HS Soccer - Pomperaug/Naugatuck			Girls HS Volleyball - Woodland Regional/Oxford		

SUN | 18	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Home Fires on Masterpiece (Part 3 of 6) (P) (See page 85)		Indian Summers on Masterpiece (Part 4 of 9) (P) The viceroy gets a royal welcome.		The Widower (Part 3 of 3) (P) (See page 85)		Shetland - Raven Black (Part 1 of 2) (See page 84)	
CPTV4U	Classic Hollywood: Musicals (P)		Great Performances - Barbra Streisand: Back to Brooklyn Streisand performs an extensive selection of songs with special guests.				Bluegrass Underground	Bluegrass Underground
CPTV Sports	Girls HS Soccer - Ledyard/Killingly* (Start: 7:30 p.m.)		Girls HS Soccer - Joel Barlow/Immaculate (P)			Girls HS Soccer - S. Windsor/Tolland		

For a list of cable channels on which CPTV, CPTV4U and CPTV Sports can be found, visit CPTV.org/cable-channels, or call CPTV Audience Care at 860.275.7550.

Prime Time | October 19-24

MON | 19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Seattle, Part 3 Items include a late 16th-century marriage jewel.		Antiques Roadshow - Chicago, Part 1 (P) A "Chicago Seven"-signed subpoena is appraised.		I'll Have What Phil's Having - Hong Kong (P) (See page 83)		Globe Trekker - Central Japan	
CPTV4U	Nature - Soul of the Elephant (See CPTV, Oct. 14 at 8 p.m.)		My Wild Affair - The Elephant Who Found a Mom		Sex in the Wild - Elephants		Charlie Rose	
CPTV Sports	HS Football - E. Lyme/Jonathan Law* (Start: 6 p.m.)		Girls HS Volleyball - Simsbury/Southington			Boys HS Soccer - Somers/Suffield		

TUE | 20	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	On Two Fronts: Latinos and Vietnam (P) (See page 83)			Frontline - Immigration Battle (P) Hard-fought battles and secret negotiations over immigration reform on Capitol Hill are examined.				Hispanic Heritage Awards 2015**
CPTV4U	Home Fires on Masterpiece (Part 3 of 6) (See page 85)		Masterpiece Mystery! - Foyle's War, Series 7: Sunflower			Theater Talk	Charlie Rose	
CPTV Sports	Girls HS Soccer - Joel Barlow/ Immaculate* (Start: 7:30 p.m.)		HS Football - Xavier/Norwich Free Academy					

WED | 21	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Nature - Pets: Wild at Heart - Playful Creatures (P) (See page 83)		NOVA - Secret Tunnel Warfare (P) The Allied tunneling operations during World War I are explored.		The Brain with David Eagleman - What Makes Me? (P) (See page 83)		NOVA ScienceNOW - What Are Animals Thinking? Meet smart critters and learn how they think.	
CPTV4U	Antiques Roadshow - Chicago, Part 1		Queen & Country - London: Royal City		Queen & Country - Royal Visit		Charlie Rose	
CPTV Sports	Girls HS Volleyball - Simsbury/ Southington* (Start: 7:30 p.m.)		HS Football - E. Lyme/Jonathan Law					

THU | 22	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Doc Martin - Departure Louisa has shocking news for Martin and Bert.		The Dr. Blake Mysteries - Game of Champions A contestant on a TV game show is electrocuted.		Vera - Shadows in the Sky (P) (See page 84)			This Old House
CPTV4U	On Two Fronts: Latinos and Vietnam (See page 83)			The Draft The draft in the '60s and '70s highlighted schisms in the U.S.		Between the Lines	Charlie Rose	
CPTV Sports	Girls HS Soccer - Joel Barlow/Immaculate			HS Football - Naugatuck/Torrington**				

FRI | 23	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Electric Vendetta (Part 2 of 2) (See CPTV, Oct. 16 at 8 p.m.)		Shetland - Raven Black (Part 2 of 2) (P) (See page 84)		Infinity Hall Live - Joan Osborne Osborne's dynamic songwriting and soulful vocals are showcased.		Live from the Artists Den - Sheryl Crow	
CPTV4U	NOVA - Secret Tunnel Warfare (See CPTV, Oct. 21 at 9 p.m.)		Time Scanners - St. Paul's Cathedral		Secrets of Underground London		Charlie Rose	
CPTV Sports	HS Football - Notre Dame (W. Haven)/Daniel Hand* (L) (Start: 7 p.m.)				Movie Classics - Bullitt (P) A San Francisco police detective (Steve McQueen) gets hold of a corruption case and won't let go.			

SAT | 24	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Movie Classics - Dr. Zhivago The story of a poet and doctor (Omar Sharif), his wife (Geraldine Chaplin) and his lover (Julie Christie) unfolds during the Russian Revolution.						Transatlantic Sessions (Start: 11:15 p.m.) Artists perform folk favorites in the Scottish Highlands.	
CPTV4U	Masterpiece Mystery! - Breathless (Part 2 of 3) (See CPTV4U, Oct. 17 at 8 p.m.)			Vera - Shadows in the Sky (See page 84)			Shetland - Raven Black (Part 2 of 2) (See page 84)	
CPTV Sports	HS Football - Xavier/Norwich Free Academy* (Start: 7 p.m.)				Ashes to Glory A grief-stricken football team rose to triumph.		Going, Going, Gone: Youth Sports in Connecticut	

For a list of cable channels on which CPTV, CPTV4U and CPTV Sports can be found, visit CPTV.org/cable-channels, or call CPTV Audience Care at 860.275.7550.

Prime Time | October 25-31

SUN|25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Home Fires on Masterpiece (Part 4 of 6) P (See page 85)		Indian Summers on Masterpiece (Part 5 of 9) P Ralph plays politics at his engagement bash.		The Guilty (Part 1 of 3) P (See page 85)		Shetland - Raven Black (Part 2 of 2) (See page 84)	
CPTV4U	Austin City Limits - Sturgill Simpson/Asleep at the Wheel P		Austin City Limits - Don Henley		Front & Center - Richie Sambora		Bluegrass Underground	Bluegrass Underground
CPTV Sports	Boys HS Soccer - Farmington/Glastonbury* P (Start: 7:30 p.m.)		Boys HS Soccer - Pomperaug/Naugatuck			Going, Going, Gone: Youth Sports in Connecticut		Sidelined: Concussions...

MON|26	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Tulsa, Part 1 Highlights include a signed note from Mother Teresa.		Antiques Roadshow - Chicago, Part 2 P A piece of Keith Haring graffiti art is appraised.		I'll Have What Phil's Having - Barcelona P (See page 83)		Globe Trekker - Barcelona City Guide	
CPTV4U	Nature - Pets: Wild at Heart - Playful Creatures (See page 83)		Nature - Animal Childhood		Kangaroo Dundee (Part 1 of 3)		Charlie Rose	
CPTV Sports	HS Football - Notre Dame (W. Haven)/Daniel Hand* (Start: 6 p.m.)		Girls HS Volleyball - Fitch/Norwich Free Academy P			Ashes to Glory (See CPTV Sports, Oct. 24 at 10 p.m.)		Sidelined: Concussions...

TUE|27	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Everyday Miracles - Home P (See page 83)		Secrets of the Dead - Vampire Legend P Vampire lore is re-examined based on new insights.		Vampires in New England Belief in vampires grew in the 18th and 19th centuries in New England.		Frontline - Inside Assad's Syria P Hear reports from government-controlled areas in Syria.	
CPTV4U	Home Fires on Masterpiece (Part 4 of 6) (See page 85)		Foyle's War - High Castle Foyle investigates when a translator for the Nuremberg trials is killed.			Theater Talk	Charlie Rose	
CPTV Sports	Girls HS Volleyball - Simsbury/Southington* (Start: 7:30 p.m.)		HS Football - Coginchaug Regional/Canton P					

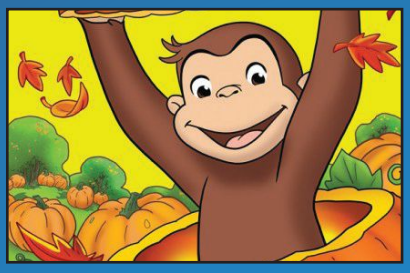
WED|28	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Nature - Pets: Wild at Heart - Sensitive Creatures P (See page 83)		NOVA - Animal Mummies P The role animal mummies played in ancient Egyptian belief is explored.		The Brain with David Eagleman - Who Is in Control? P (See page 83)		Everyday Miracles - Home (See page 83)	
CPTV4U	Antiques Roadshow - Chicago, Part 2		Queen & Country - The Queen's Possessions		Queen & Country - Traveller		Charlie Rose	
CPTV Sports	Girls HS Volleyball - Fitch/Norwich Free Academy* (Start: 7:30 p.m.)		HS Football - Notre Dame (W. Haven)/Daniel Hand					

THU|29	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	The Keys to the Sky P (See page 80)		The Dr. Blake Mysteries - All That Glitters A prospector is found dead in his mineshaft.		Murder on the Home Front A pathologist investigates a series of murders in London during World War II.			This Old House
CPTV4U	Railroad Man: The Life and Legend of Jay Gould		The Rise and Fall of Penn Station: American Experience		Grand Central: An American Treasure		Charlie Rose	
CPTV Sports	Girls HS Volleyball - Morgan/Haddam-Killingworth P			Boys HS Soccer - Farmington/Glastonbury			In Their Own Words - Muhammad Ali	

FRI|30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Who Killed Cock Robin? (Part 1 of 2) A horse whisperer disappears.		Shetland - Dead Water (Part 1 of 2) P (See page 84)		Infinity Hall Live - The Robert Cray Band The blues artist blazes through a scorching set.		Live from Lincoln Center - Danny Elfman's Music from the Films of Tim Burton** P	
CPTV4U	NOVA - Animal Mummies (See CPTV, Oct. 28 at 9 p.m.)		Secrets of the Dead - Vampire... (See CPTV, Oct. 27 at 9 p.m.)		Secrets of the Dead - Death on the Railroad		Charlie Rose	
CPTV Sports	HS Football - Norwich Free Academy/Ledyard* L (Start: 6:30 p.m.)			Movie Classics - The Great Escape** (See CPTV, Oct. 10 at 9 p.m.)				

SAT|31	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Movie Classics - Married to the Mob* (Start: 7:30 p.m.; See CPTV Sports, Oct. 2 at 9:30 p.m.)		Movie Classics - Bullitt (See CPTV Sports, Oct. 23 at 10 p.m.)				Secrets of the Dead - Vampire Legend (See CPTV, Oct. 27 at 9 p.m.)	
CPTV4U	Masterpiece Mystery! - Breathless (Part 3 of 3) (See CPTV4U, Oct. 17 at 8 p.m.)			Masterpiece Mystery! - Wallander, Series 3: An Event in Autumn			Shetland - Dead Water (Part 1 of 2) (See page 84)	
CPTV Sports	HS Football - Coginchaug Regional/Canton* (Start: 7 p.m.)				Girls HS Volleyball - Fitch/Norwich Free Academy			Arts in Context

October Brings New Specials from *Odd Squad* and *Thomas & Friends*, Plus the Return of *Curious George: A Halloween Boo Fest*



October is now "Odd-tober" with a new hour-long special, *Odd Squad: Against the Odds*, premiering on CPTV on Monday, October 5 at 7 a.m. and 4:30 p.m. The *Odd Squad* crew takes on new cases in five back-to-back stories!

Also in October, set sail with Thomas the Tank Engine and some new friends in *Thomas & Friends: Sodor's Legend of the Lost Treasure*. This hour-long adventure airs Monday, October 12 at 12:30 p.m. and Saturday, October 17 at 7:30 a.m. Thomas is on the hunt for Sodor's lost treasure, but when trouble arises, will he track down the treasure in time — or will Sailor John set sail with it?

Celebrate Halloween with the return of *Curious George: A Halloween Boo Fest* airing Monday, October 26 at 8 a.m. and 3 p.m., Wednesday, October 28 at 4 p.m. and Friday, October 30 at 8 a.m. and 3 p.m. George explores the legend of a hat-kicking scarecrow in this festive super-sized episode. Plus, a number of CPTV Kids shows feature special Halloween-themed episodes throughout the week leading up to Halloween.

Don't forget to tune in November 9 at 7 a.m. as *Bob the Builder* returns to CPTV Kids with a brand-new season of adventures!

cptvKids

Monday Through Friday

6:30 AM	Arthur	12:30 PM	Thomas & Friends *
7:00	Odd Squad *	1:00	Daniel Tiger's Neighborhood *
7:30	Wild Kratts *	1:30	Caillou
8:00	Curious George *	2:00	Super Why!
8:30	The Cat in the Hat *	2:30	Dinosaur Train
9:00	Peg + Cat	3:00	Peg + Cat *
9:30	Dinosaur Train	3:30	The Cat in the Hat *
10:00	Sesame Street	4:00	Curious George *
11:00	Daniel Tiger's Neighborhood	4:30	Odd Squad * *
11:30	Super Why!	5:00	Wild Kratts *
Noon	Sid the Science Kid	5:30	Wild Kratts

* *Odd Squad: Against the Odds* airs at this time on October 5.
* *Thomas & Friends: Sodor's Legend of the Lost Treasure* airs at this time on October 12.
* *Curious George: A Halloween Boo Fest* airs at 8 a.m. and 3 p.m. on October 26 and 30 and at 4 p.m. on October 28.

Jack Hanna's Into the Wild Live

Sunday, October 25 at 2 p.m.
Jorgensen Center for the Performing Arts

Hooray... Jack is back! America's most beloved animal expert brings his three-time Emmy Award-winning television series to the Jorgensen stage on the UConn campus in Storrs. From the jungles of Rwanda to the savannas of Australia, Jack has explored the corners of the globe to bring you fascinating and humorous stories and footage of his many adventures around the world.

Adult tickets: $22; Children's tickets: $20

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CPTV's Daytime Weekend Schedules | 6:30 a.m. - 8 p.m.

CPTV Original, CPTV National Production or Presentation or CPTV Co-production indicated in blue font.

Saturday Morning Lineup (6:30 a.m. - 11:00 a.m.)

6:30 a.m.	Peep and the Big Wide World
7:00 a.m.	Wild Kratts
7:30 a.m.	Thomas & Friends*
8:00 a.m.	WordWorld*
8:30 a.m.	Biz Kid$
9:00 a.m.	SciGirls
9:30 a.m.	Dream of Italy
10:00 a.m.	Rick Steves' Europe
10:30 a.m.	Rick Steves' Europe**

Sunday Morning Lineup (6:30 a.m. - 12:00 p.m.)

6:30 a.m.	Peg + Cat
7:00 a.m.	Curious George
7:30 a.m.	The Cat in the Hat
8:00 a.m.	Wild Kratts
8:30 a.m.	Design Squad
9:00 a.m.	Charlie Rose: The Week
9:30 a.m.	Religion & Ethics Newsweekly
10:00 a.m.	Washington Week
10:30 a.m.	Start Up
11:00 a.m.	Consuelo Mack WealthTrack
11:30 a.m.	To the Contrary

**Thomas & Friends: Sodor's Legend of the Lost Treasure* airs October 17 at 7:30 a.m.
***Fringe Benefits* airs Saturdays at 10:30 a.m. beginning October 17.

SATURDAY, OCTOBER 3

11:00 a.m.	American Graduate Day 2015
1:00 p.m.	The Victory Garden's Edible Feast
1:30 p.m.	Baking with Julia
2:00 p.m.	America's Test Kitchen
2:30 p.m.	Cook's Country Kitchen
3:00 p.m.	Martha Stewart's Cooking School
3:30 p.m.	Martha Bakes
4:00 p.m.	Jacques Pepin: Heart & Soul
4:30 p.m.	Simply Ming
5:00 p.m.	Lidia's Kitchen
5:30 p.m.	Garden Smart
6:00 p.m.	Hometime
6:30 p.m.	Ask This Old House
7:00 p.m.	This Old House
7:30 p.m.	The Cobblestone Corridor

SUNDAY, OCTOBER 4

12:00 p.m.	McLaughlin Group
12:30 p.m.	American Masters - Pedro E. Guerrero: A Photographer's Journey
1:30 p.m.	Movie Classics - On the Waterfront
3:30 p.m.	Movie Classics - The Wild One
5:00 p.m.	Ask This Old House
5:30 p.m.	This Old House
6:00 p.m.	Doc Martin - The Practice Around the Corner
7:00 p.m.	The Journey of Caregiving: A CPTV Town Hall Meeting

SATURDAY, OCTOBER 10

11:00 a.m.	Painting the Town
11:30 a.m.	Antiques Roadshow
12:30 p.m.	Growing a Greener World
1:00 p.m.	The Victory Garden's Edible Feast
1:30 p.m.	Baking with Julia
2:00 p.m.	America's Test Kitchen
2:30 p.m.	Cook's Country Kitchen
3:00 p.m.	Martha Stewart's Cooking School
3:30 p.m.	Martha Bakes
4:00 p.m.	Jacques Pepin: Heart & Soul
4:30 p.m.	Simply Ming
5:00 p.m.	Lidia's Kitchen
5:30 p.m.	Garden Smart
6:00 p.m.	Hometime
6:30 p.m.	Ask This Old House
7:00 p.m.	This Old House
7:30 p.m.	Viewers' Favorites (until 9 p.m.)

SUNDAY, OCTOBER 11

12:00 p.m.	McLaughlin Group
12:30 p.m.	Hispanic Heritage Awards 2015
1:30 p.m.	Movie Classics - The Great Escape
4:30 p.m.	Hometime
5:00 p.m.	Ask This Old House
5:30 p.m.	This Old House
6:00 p.m.	Doc Martin - Hazardous Exposure
7:00 p.m.	The Dr. Blake Mysteries - If the Shoe Fits

SATURDAY, OCTOBER 17

11:00 a.m.	Painting the Town
11:30 a.m.	Ultimate Restorations
12:30 p.m.	Growing a Greener World
1:00 p.m.	The Victory Garden's Edible Feast
1:30 p.m.	Baking with Julia
2:00 p.m.	America's Test Kitchen
2:30 p.m.	Cook's Country Kitchen
3:00 p.m.	Martha Stewart's Cooking School
3:30 p.m.	Martha Bakes
4:00 p.m.	Jacques Pepin: Heart & Soul
4:30 p.m.	Simply Ming
5:00 p.m.	Lidia's Kitchen
5:30 p.m.	Garden Smart
6:00 p.m.	Hometime
6:30 p.m.	Ask This Old House
7:00 p.m.	This Old House
7:30 p.m.	Viewers' Favorites (until 10 p.m.)

SUNDAY, OCTOBER 18

12:00 p.m.	McLaughlin Group
12:30 p.m.	Theater Talk
1:00 p.m.	Live from Lincoln Center - Kern & Hammerstein's Show Boat
3:30 p.m.	Classic Hollywood: Musicals
4:30 p.m.	Hometime
5:00 p.m.	Ask This Old House
5:30 p.m.	This Old House
6:00 p.m.	Doc Martin - Listen with Mother
7:00 p.m.	The Dr. Blake Mysteries - Bedlam

SATURDAY, OCTOBER 24

11:00 a.m.	Painting the Town
11:30 a.m.	Ultimate Restorations
12:30 p.m.	Growing a Greener World
1:00 p.m.	The Victory Garden's Edible Feast
1:30 p.m.	Baking with Julia
2:00 p.m.	America's Test Kitchen
2:30 p.m.	Cook's Country Kitchen
3:00 p.m.	Martha Stewart's Cooking School
3:30 p.m.	Martha Bakes
4:00 p.m.	Jacques Pepin: Heart & Soul
4:30 p.m.	Simply Ming
5:00 p.m.	Lidia's Kitchen
5:30 p.m.	Garden Smart
6:00 p.m.	Hometime
6:30 p.m.	Ask This Old House
7:00 p.m.	This Old House
7:30 p.m.	On Story

SUNDAY, OCTOBER 25

12:00 p.m.	McLaughlin Group
12:30 p.m.	On Two Fronts: Latinos in Vietnam
2:00 p.m.	Movie Classics - Dr. Zhivago
5:30 p.m.	This Old House
6:00 p.m.	Doc Martin - Departure
7:00 p.m.	The Dr. Blake Mysteries - Game of Champions

SATURDAY, OCTOBER 31

11:00 a.m.	Painting the Town
11:30 a.m.	Ultimate Restorations
12:30 p.m.	Growing a Greener World
1:00 p.m.	The Victory Garden's Edible Feast
1:30 p.m.	Baking with Julia
2:00 p.m.	America's Test Kitchen
2:30 p.m.	Cook's Country Kitchen
3:00 p.m.	Martha Stewart's Cooking School
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5:00 p.m.	Lidia's Kitchen
5:30 p.m.	Garden Smart
6:00 p.m.	Hometime
6:30 p.m.	Ask This Old House
7:00 p.m.	This Old House
7:30 p.m.	Movie Classics - Married to the Mob (until 9 p.m.)

Winner Selected for 2015 CPBN Scholarship Award

Connecticut Public Broadcasting Network (CPBN) has named Christina Warchol of New Hartford as this year's recipient of the CPBN Scholarship Award. Christina is a senior at Quinnipiac University in Hamden, majoring in film, television and media arts, working towards a career in television production.

Eligible candidates for the $1,500 scholarship included college students residing in Connecticut and planning to pursue a career in media studies. Warchol was selected as the recipient of the scholarship based on a cumulative look at her grades, volunteer service, recommendations and a 300-word essay explaining how her planned studies will aid her pursuit of a career in television production.

Warchol currently serves as the director of promotions for the Quinnipiac Film Society and the associate producer for Q30 Television, and she is a member of the Lambda Pi Eta Communication Honor Society. Her knowledge of video and media production, among other activities and professional experience, contributed to her selection.

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Ana Gasteyer

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cpbn Education

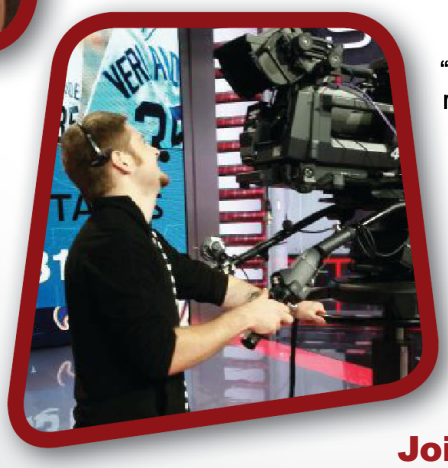
Creating an environment where learning and growth go hand in hand to teach tomorrow's generation of storytellers

Here are the stories of a few individuals who have benefitted from the training they received through early career experiences offered at CPBN.

"The IAM (Institute for Advanced Media) has changed my life by inspiring me to continue my journey in the media field. My mission is to produce messages that effectively contribute to the quality of life of military members and their families, through the implementation of quality communication. The IAM has given me a technical advantage as an Adobe Certified associate, and I have learned how to push my media envelope. I would recommend the IAM to other veterans and dependents who are interested in the media industry. They accommodated all of my needs and are staffed with experts who truly cared about my development."
—Tiffiny G. Scroggins, IAM Student

"The talent that surrounds me on a daily basis is quite impressive and truly inspiring. I've been able to go after stories that matter, and being a Journalism and Media Academy mentor has been fulfilling on a variety of levels. For someone who values his independence but also cherishes teamwork, this is the place to be."
—David DesRoches, Education Reporter, WNPR

"The best thing about working at CPBN is the sense of trust and respect that I get while collaborating with other colleagues. My professional development is a very clear priority here, so I am offered opportunities to improve and challenge myself every day. I'm lucky to have a caring support network that listens and encourages me to be better."
—Rose Pierre-Louis, Newman's Own Fellow



"The best way to describe what I learned and experienced from CPTV Sports was an all-around view of how remote sports productions operate. From set-up, to troubleshooting, to filming a wide variety of sporting events, the skills that I learned from CPTV made me a better camera operator. This experience helped me to understand just how many roles there really are during production."
—Andrew Kosse, CPTV Sports Intern

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The Wicked Witch of Monroe

. . . OR HOW THE MISUNDERSTOOD LIFE OF A POOR WIDOW MADE FOR A POPULAR LOCAL LEGEND.

When discussing witches, Salem, Mass., may come to mind but in Connecticut at least nine people were hanged for "familiarity with the devil" by 1663, almost 30 years before Salem's hysteria. The first person here to be put to death for being a witch was Alse Young, who was hanged in Windsor in 1647; in all, 35 people were tried with 29 convicted. Consequently, the specter of witchcraft was very real in 1783, when Hannah Hovey—who would become known as "Hannah Cranna, the Wicked Witch of Monroe"—was born.

Very little is known about Hannah's early life—and even much of her later years—other than she lived in the Stepney area of Monroe. However, it's the secondhand stories of her alleged deeds that fanned her legend.

She married Captain Joseph Hovey, and they lived on Cragley Hill, close to present-day Cutler's Farm Road. Nearby was a large rock with a cut that looked like a cloven footprint, a sign to some that Hannah was in league with Satan. When her husband died unexpectedly, some said that Hannah had a hand in it—the story goes that during his evening walk, Captain Hovey somehow became disoriented and fell off a cliff. Not believing that the captain could have been the victim of such an odd accident, the neighbors whispered that he had been bewitched by Hannah.

After being widowed she picked up the nickname Hannah Cranna. Aside from rhyming, "Cranna" is Scottish for "rocky or lofty place"—maybe a nod to the Satan-stamped rock?

Hannah never remarried, dressing in widow's black with a long skirt that flapped in the breeze. It's easy to see how an eccentric woman in dark clothes who resided alone in the forest could easily be "transformed" into a witch. It didn't help that she was not above using her bad reputation to intimidate others. Supposedly, her house was guarded by an army of snakes, the birds on her property were invulnerable to hunters and her witch's familiar (a supernatural creature assistant) was a rooster named Old Boreas that only crowed at midnight.

Many tales sprung up about Hannah's "powers," most likely exaggerations of mundane events. One featured a trout-filled stream that ran through her property that she forbade anyone to fish. When one daring man landed a forbidden prize, Hannah appeared and cried, "Curses upon you and your fishing!" Now in real life, the cranky old lady probably chased the trespasser away, but in the lore of Hannah Cranna, after incuring the witch's wrath, the angler never caught another fish!

Another anecdote involves two men who stopped their cart in front of her home. Seeing Hannah, they jokingly asked for a magical display. "Before you pass yonder tree, your wish shall be granted," she replied. The men laughed but when they went to leave, their oxen would not move and the wheels came off their wagon—cursed by the witch! No doubt many mocked Hannah, and all it would take is one case of "misfortune" to befall a detractor for such a story to blossom.

It appears as though a few locals grew tired of her antics and formally accused her of witchcraft. She was arraigned on charges of consorting with the Devil, although the case never went to trial. Unlike earlier times, more enlightened heads prevailed.

Hannah lived quietly until late 1859, when Old Boreas died and the legend makers went into overdrive.

Some believed that the end of her familiar was a sign to Hannah that her own demise was 'nigh. Supposedly, after a heavy snow, a neighbor found the nearly 80-year-old woman looking haggard. "The spirits have called and it won't be but a short time before I will be in the great beyond," Hannah said, according to popular accounts. "I have a wish to make that must be carried out. I am not to be buried until after sundown and there must be ample bearers to carry my coffin from the house to the grave. Obey my wishes if you would avoid trouble and vexation." She died the next day.

With the snow deep, it was too difficult to honor Hannah's dying wishes. Her coffin was loaded on a sleigh and it started off for the graveyard but after a short distance, it fell off. Spooked, the neighbors put it back on the sled and a few brave souls sat atop it. They set out again but soon the sleigh began to inexplicably shake, throwing everyone off.

That was enough. Rather than incur the full wrath of the witch, the coffin was carried to the cemetery. The sun had already set, so it was quickly buried. The neighbors then returned to Hannah's house only to find it engulfed in flames—a fiery exclamation point to a fun story, although it all seems unlikely.

So what really happened? A Connecticut winter could cause the death of an elderly woman and since her headstone—a replica of "witch" (*above*) still stands in Gregory's Four Corners Burial Ground—lists 1859-60 for her death, she probably died alone over the winter and was not discovered until spring, when she would've been buried.

However, some say that Hannah Hovey's story isn't over yet. It is told that on certain misty nights, the specter of an old crone will suddenly appear in the middle of Spring Hill Road, which will cause a driver to lose control of his car—and life—as he crashes into the gravestone of Hannah Cranna.

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